

D O N K E Y & G O A T

2012 *Untended* Chardonnay, Anderson Valley

35 year, non-grafted, old Wente clone Chardonnay we found near abandoned in summer 2009. Being Fukuoka followers we said why not?! This wine is a stunning example of the benefits of doing less to get more but equally a devastating example of the risk.

Appellation: Anderson Valley

Vineyard: Blakeman

Varietal: Chardonnay

Clone: un-grafted Wente

Age: 35 years

Elevation: 950 feet

Soil: Decomposed sandstone & loamy clay

Yield: 1-1.5 tons/acre

Harvested: October 13, 2012

Pressed: October 13, 2012

Blend: 100% Chardonnay

Fermentation: 100% neutral French Oak barrels

Barrel aging: 10mths in neutral French Oak barrels

Bottled: Unfiltered on July 30, 2013

Production: 144 cases

Release date: Spring 2014

Be warned: this natural wine wins no awards for clarity but will please and even delight when put on the table next to an array of cuisine (oysters, anything with butter, sushi, Chinese, Thai with lighter spices and the list goes on). Aromas of baked green apple, lemon curd and herbal hints are immediate but quickly followed by wet stone and a saline character that speaks to the vines proximity to the Pacific Ocean.