

D O N K E Y & G O A T

2013 Untended Chardonnay, Anderson Valley

36 year, non-grafted, old Wente clone Chardonnay we found near abandoned in summer 2009. Being Fukuoka fans we said why not?! This wine is a stunning example of the benefits of doing less to get more minerality, tension and cool climate Chardonnay flavors.

Appellation: Anderson Valley

Vineyard: Blakeman

Varietal: Chardonnay

Clone: un-grafted Wente and Davis clone 4

Age: 36 years

Elevation: 950 feet

Soil: Ornbaun-Zeni and Casabonne-Wohly soils

Yield: 1.5 tons/acre

Harvested: September 29, 2013 in light rain

Pressed: September 30, 2012

Blend: 100% Chardonnay

Fermentation: 100% neutral French Oak barrels

Barrel aging: 10mths in neutral French Oak barrels

Bottled: Unfiltered on July 29, 2014

Production: 211 cases

Release date: Spring 2015

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 pith, dried pear, quince and herbal hints are immediate but quickly followed by wet stone and a distinct saline character, with zero excess fat, that speaks to the vines proximity to the Pacific Ocean.