

DONKEY & GOAT



## 2011 Grenache Rosé, *Isabel's Cuvée*, Mendocino

Our much anticipated Mendocino pink wine made from a field blend of 90+ year old Grenache Gris vines. Ours is made in the traditional method which means we de-stemmed and soaked for 36 hours before pressing off to tank for 24 hours of settling and then to neutral French Oak barrels for natural fermentations.

**Appellation:** Mendocino

**Vineyard:** McDowell Valley

**Varietal:** Grenache Gris

**Clone:** Field blend

**Age:** 90+ years

**Elevation:** 950 feet

**Soil:** Gravelly loam

**Yield:** <1 tons/acre

**Harvested:** Oct 1, 2011

**Pressed:** Oct 21, 2011

**Blend:** 100% Grenache Gris

**Fermentations:** wild yeast & bacteria in neutral French Oak barrels

**Bottled:** Unfiltered on January 29, 2010

**Production:** 217 cases

**Release date:** Spring 2010

*Strawberry, tangerine and melon excite the senses for what follows. A moment to ponder reveals floral and earthy aromas. On the palate juicy berry flavors please while the tannins and acidity prove this is a real wine that compliments nearly everything on the spring and summer table.*