

SKINNER VINEYARDS

Scottish gold miner James Skinner, founded the J. Skinner Native Wine and Brady in 1861 in Rescue, CA. He was one of the pioneers in El Dorado County as well as one of the first and most successful early wineries and distilleries in the history of California.



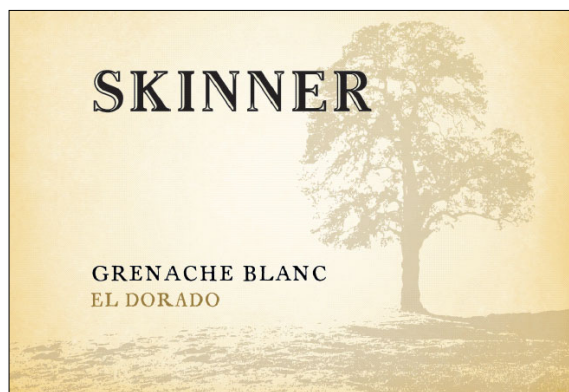
Over a Century later, in 2006, Mike & Carey Skinner and their 3 children bought property a mile or so from the original Skinner Winery and started developing their dream of resurrecting the family history and creating a path for Family lineage and history. They immediately brought winemaker Chris Pittenger, formerly with Williams Selyem and Marcassin in Sonoma, on board the same year. They worked closely with Chris in planning the new Skinner Vineyards and Winery operation, creating a winemaking program that aims to honor their family history. Together, they mapped out a course for the wine program with the goal of creating world-class wines that respect their heritage and create a legacy for future generations.

Skinner Vineyards fosters the resurrection of their family lineage through their two Estate properties they believe hold the future of California wines.

White Oak Vineyard is located in Rescue, California adjacent to the original J. Skinner property. At 1,400 feet elevation, its soils are alluvial in nature, a result of sediment and soil coming down from the Sierra. Iron rich, red, volcanic loam and some clay make up the soil profile with small-to-large chunks of granite and quartz scattered throughout the strata at all depths.

Stoney Creek Vineyard is at Skinner Vineyard's winery site in the unique Fair Play AVA, which sits at 2,700 foot elevation. The site has a unique micro climate that has temperatures are about 2-5 degree cooler than other Foothills regions, with moderating breezes that upslope from the delta as temperatures rise throughout the day. In the evenings, cool air drains down from the Sierra, creating a terroir that is unique to Skinner Vineyards.

GRENACHE BLANC



Varietal/Blend: 100% Grenache Blanc

Farming: organically farmed

Soil: clay and volcanic soils

Ave Years Vines Planted: 1990-2004

Yeast: natural

Fermentation: fermented in 50/50 neutral barrel and stainless steel / 10% fermented on skins to dryness

Aging: 6 Months / 50% stainless steel and 50% neutral French oak

Alcohol: 13.2%

Fined: none

Filtered: none

Production #s: 225 cases

"The 2016 is predominantly from the Swansborough vineyard, which is perched high above the American River in the northern part of the appellation. A portion of the grapes (10%), were fermented on their skins to dryness, bringing structure and complexity to the finished wine. The wine is fermented with native yeast and aged in stainless steel barrels and neutral oak for 6 months prior to bottling."

Winemaker Notes

Country: United States

Region: California

Sub Region: El Dorado

Vineyards: 67% Swansborough / 23% Firefall / 8% South Fork / 2% Sierra Moon