

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.



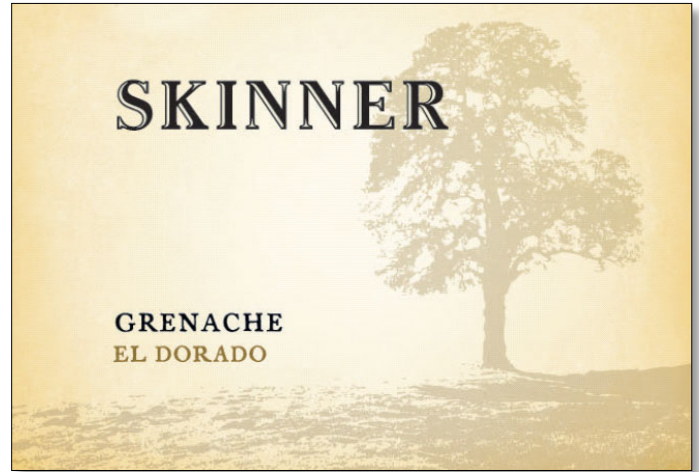
Over a Century later, in 2006, Mike & Carey Skinner and their 3 children bought property a mile or so from the original Skinner Winery and started developing their dream of resurrecting the family history and creating a path for Family lineage and history. They immediately brought winemaker Chris Pittenger, 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



Varietal/Blend: 100% Grenache

Farming: organically farmed

Soil: clay and volcanic soils

Vine Age: 10 - 25 years

Yeast: natural

Fermentation: neutral barrel

Ageing: 11 Months: 88% neutral. French oak / 12% new French Oak // 50% 228 liter Barriques / 40% 300 liter Hogsheads

Alcohol: 14.8%

Fined: none

Filtered: none

Production #s: 457 cases

"This 100% Grenache is lighter on its feet than previous versions with bright acidity and chewy minerality on its mouth-coating finish. It offers aromas of cherry, dried cranberry, plum, and strawberry coupled with hints of sage, fennel seed, and dried rose petals."

Estate – 41% Stoney Creek, 5% White Oak Flats

Local – 24% Sumu Kaw, 30% Fenaughty.

Winemaker's notes

Country: United States

Region: California

Sub Region: El Dorado