

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.

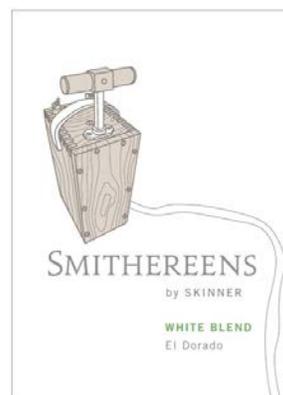
Skinner Vineyards fosters the resurrection of their family lineage through their two Estate properties they believe hold the future of California wines.

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.

SMITHEREENS

WHITE BLEND



Varietal/Blend: 37% Grenache Blanc / 29% Viognier / 26%

Roussanne / 8% Marsanne

Farming: organically farmed

Soil: clay and volcanic soils

Vine Age: 10 - 25 years

Yeast: natural

Fermentation: neutral barrel (French

Aging: 8 months / 25% stainless steel and 75% neutral French oak

Alcohol: 13.4 %

Fined: none

Filtered: none

Production #s: 1051 cases

"We start out with several lots, some co-fermented, from nine vineyards scattered around unique microclimates within El Dorado, including our two estate sites. We ferment with native yeasts in a combination of stainless steel barrels and neutral French oak. There is a single barrel of skin contact Grenache Blanc to add texture and structure. The wine rests on its gross lees until being blended together at bottling after 9 months in barrel."

Estate: 23% White Oak Flat, 5% Stoney Creek

Local: 25% Firefall, 14% Sierra Moon, 13% Swansboro, 12% Elenridge, 8% South Fork

Winemaker's notes

Country: United States

Region: California

Sub Region: El Dorado

www.tedwardwines.com

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