

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.

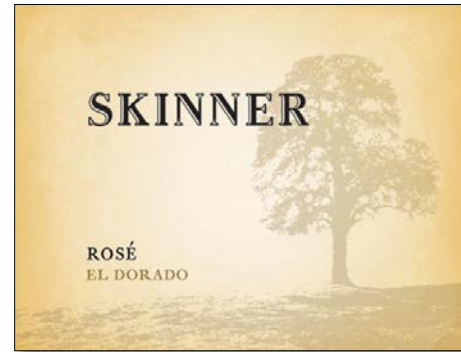
Skinner Vineyards fosters the resurrection of their family lineage through their two Estate properties they believe hold the future of California wines.

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.

ROSÉ

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Varietal/Blend: 43% Grenache / 33% Mourvèdre / 23%

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Farming: organically farmed

Soil: clay and volcanic soils

Vine Age: 10 - 25 years

Harvest Technique: picked by hand with the sole purpose of producing rosé

Yeast: natural

Fermentation: 2-6 hours on the skins (depending on variety)

/ pneumatic pressing / cold fermentation in stainless steel tank

Aging: 5 months in neutral French oak

Alcohol: 12.9%

Fined: none

Filtered: none

Production #s: under 433 750mL cases / 100 1.5L

Skinner patterns their rosé after the crisp and refreshing versions from the South of France, along the Cotes d'Azur. Like Skinner, regions like Bandol and Tavel use Mourvèdre and Grenache primarily to produce their rosé wines in a bone-dry fashion.

Estate Vineyard: 33% Stoney Creek

Local Vineyards: 41% Camino Ridge / 14% Marchini / 12%

Ransler

Country: United States

Region: California

Sub Region: El Dorado

www.tedwardwines.com

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