



ESTABLISHED 1861

SKINNER

2019 EL DORADO MOURVÈDRE

THE WINE

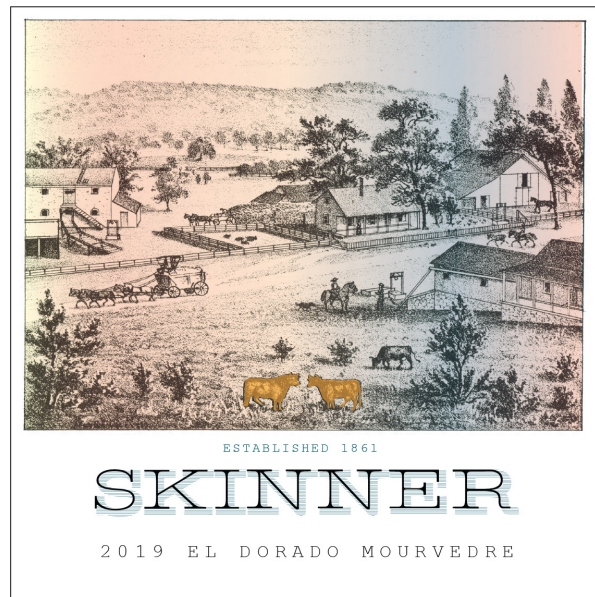
Given our rocky, well-drained soils and warm, dry climate, El Dorado County is an ideal home for Mourvèdre. Often considered a varietal meant for blending, Mourvèdre has deep roots in California winegrowing history. Cuttings were brought to California in the 1860's in what was known as the Pellier Collection that found their way to various foundational wineries post-Gold Rush, which (lucky for us!) included our founder James Skinner.

WINEMAKER NOTES

Made up of numerous small lots and varying clonal material, we want to produce a Mourvèdre that is upright, poised and luscious, while embracing a little bit of Mourvèdre's funky pizzazz. Picking at absolutely perfect ripeness is key, followed by meticulous hand-sorting, gentle handling and careful tannin management. We employ significant amounts of whole cluster, and handle our native fermentations with the remontage technique; gentler on the berries, but aggressively more aerobic for the juice, encouraging high CO2 production which both protects and bolsters our aromatic profile.

TASTING NOTES

The 2019 Mourvèdre is an ideal expresser of this cool vintage, with aromas of violet, cassis, and crushed limestone. It dallies elegantly along the palate with sweet earth, Mirabelle plum and an undeniably-confoundingly-pleasant saltiness. Shimmering on follow-through, delightfully spritely and begging for charred red meat as its lifelong companion.



SUMMARY

VINTAGE

2019

APPELLATION

El Dorado

COMPOSITION

100% Mourvèdre

ALCOHOL BY VOLUME

13.5%

CASES PRODUCED

500

ESTATE VINEYARDS

9% Stoney Creek Ranch
3% Green Valley Ranch

LOCAL VINEYARDS

34% Swansborough, 26%
Von Heune, 17% Ellen-
ridge, 11% Starfield

ÉLEVAGE REGIMEN

10 Months sur lees:
33% New French Oak, 67%
Ntrl. Frenck Oak