



ESTABLISHED 1861

# SKINNER

## 2020 EL DORADO VIOGNIER

### THE WINE

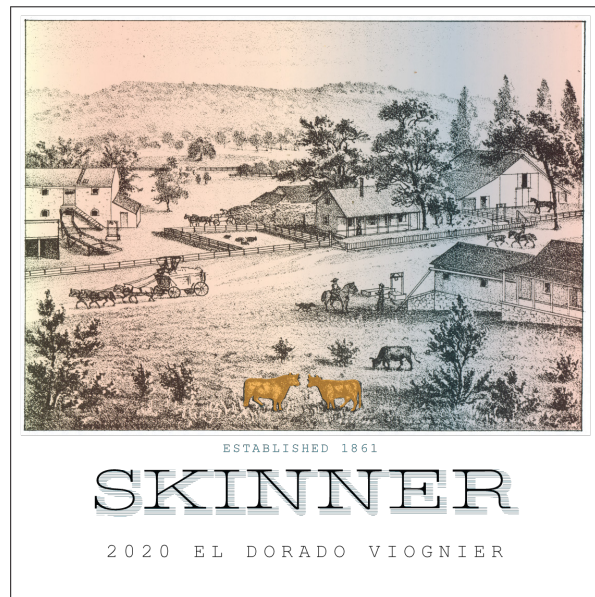
Viognier absolutely thrives in our granitic soils and mountain-influenced climate. Viognier is a mysterious creature. Little is understood about its origins, it is surrounded by legends, and all of its mythology makes it all the more enticing to explore its many possibilities. Most often known for its boisterous aromatics and oily texture. For Skinner, however, the promise of elegance drives our style, producing a Viognier that surprises and delights at every turn.

### WINEMAKER NOTES

Made with great intention with the goal being to produce a wine that is at once both approachable and age-able. The grapes were cold pressed as individual lots. The juice saw no sulfur, to allow for a "brown-out" process of the juice over the course of several days. This along with the subsequent racking off of gross lees offers an opportunity for any harsh, bitter phenolics to drop out, yielding softer, clarified juice for a gentle but highly reductive native fermentation. Fermentation took place in 500 L puncheons, and aged sur lees for 10 months.

### TASTING NOTES

Positioned to delight thirsty palates and blow curious minds. True to Viognier form, this wine covers familiar territory of honeysuckle and summer melon. But due to the finesse this wine displays, much more complexity steps forward. The nose, superbly vibrant, with notes of flint, tomato leaf, marmalade and valerian root. The palate is loaded with brightness but bolstered with silky texture and shimmering tones of nectarine and lemon curd.



### SUMMARY

#### VINTAGE

2020

#### APPELLATION

El Dorado

#### COMPOSITION

100% Viognier

#### ALCOHOL BY VOLUME

12.5%

#### CASES PRODUCED

200

#### ESTATE VINEYARDS

35% Stoney Creek Ranch  
30% Green Valley Ranch

#### LOCAL VINEYARDS

35% Ellenridge

#### ÉLEVAGE REGIMEN

10 Months sur lees: 35%  
New French Oak,  
65% Ntrl. Frenck Oak