



ESTABLISHED 1861

SKINNER

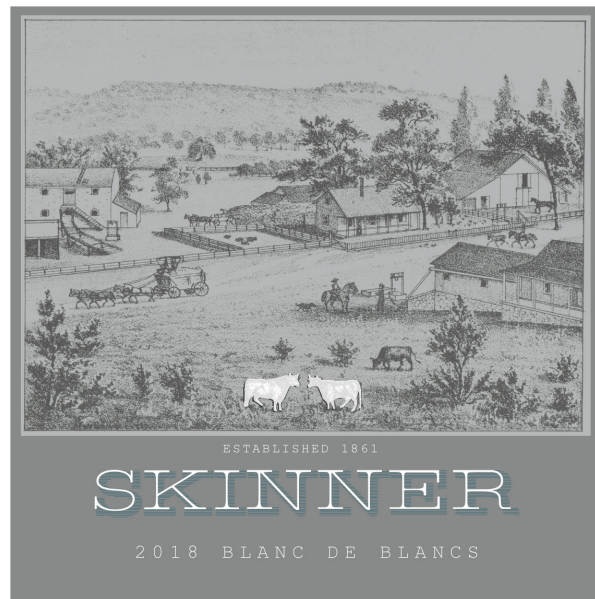
2018 Blanc de Blancs

THE WINE

The moment of inspiration for making a methode champenois Blanc de Blancs came when we agreed that we all love bubbles. At Skinner, with our Rhone-dominant focus, it didn't make sense to do the traditional thing with our sparkling project (Chardonnay). No, we're rule breakers! We, instead, drew our inspiration from the little known sparklers of Saint-Péray in Northern Rhône crafted with Roussanne and Marsanne, and now, we want to share it with you.

WINEMAKER NOTES

The grapes were hand-sorted, and cold-pressed, whole cluster. After a period of "browning out" we send to neutral oak barrels for sur lees ageing, stirring the lees every month. Once satisfied with the developing character of the wines they were racked and blended, then bottled under crown-caps for riddling and tirage, where bottle fermentation takes place. 18 months later, the bottles were disgorged with a minimal dosage, making this Extra Brut style of Blanc de Blancs age-worthy, and downright seductive.



TASTING NOTES

This Marsanne-Roussanne blend is full of surprises. For starters, it's tiny bubbles, buoyant acidity and silky texture create a playful but complex wine. Electric notes of pear, apple blossom and wet slate dominate on the nose. Candied citrus, eau de vie, melon and sweet earth sail along the palate, finishing cleanly with a peppery lift that is thoroughly satisfying.

SUMMARY

VINTAGE

2018

CASES PRODUCED

400

APPELLATION

El Dorado

ESTATE VINEYARDS

30% Green Valley Ranch

COMPOSITION

60% Marsanne,
40% Roussanne,

LOCAL VINEYARDS

60% Starfield
40% Sumu Kaw

ALCOHOL BY VOLUME

13%

ELEVAGE

8 months sur lees: 100%
Ntrl. French Oak
18 months tirage

DOSAGE

0.4% RS