



ESTABLISHED 1861

SKINNER

2019 EL DORADO NATIVE RED

THE WINE

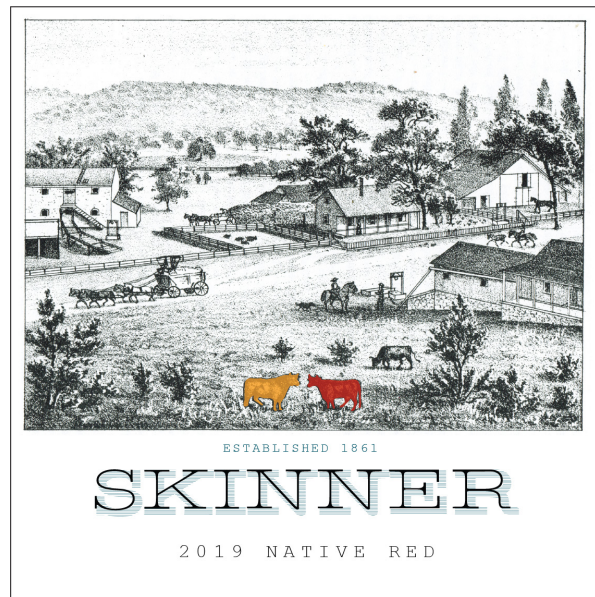
We wanted to make something unique to Skinner, and we wanted it to be a wine we could share with the world. An approachable blend that incorporated all of our "strange" legacy fruit married with varieties that are more common, but nevertheless El Dorado through and through — radiant and wild. We wanted to make a wine that, perhaps, cannot be made anywhere else. And so was born our Native red, a tribute to our original brand name, J. Skinner Native Wines dating back to 1861.

WINEMAKER NOTES

Native is made entirely by co-fermentation in open top concrete vessels dominated by our Legacy block from our estate (namely, Trousseau, Petite Bouschet, Mission and Carignan). We handle our native fermentations with the remontage technique (versus the more commonly punch down); gentler on the berries, but aggressively more aerobic for the juice, encouraging high CO2 production which both protects and bolsters our aromatic profile. Gently pressed, settled, and sent to barrel for 10 months. Racked and returned in the spring, and bottled just before harvest.

TASTING NOTES

The 2019 Native is a flirty, mouthwatering expression of El Dorado. Fresh raspberry and orange peel dominate the aromatics, along with playful notes of sassafras. Crunchy and vivacious across the palate with crushed cranberry, sweet plum, and a whisper of passion fruit. Fun, flirty and mouthwatering, the Native can be your food's best friend, or simply a way to jazz up a Wednesday evening.



SUMMARY

VINTAGE

2019

APPELLATION

El Dorado

SUGGESTED RETAIL

\$18

ALCOHOL BY VOLUME

13%

CASES PRODUCED

1241

LEGACY VARIETIES

Grenache, Mission, Petite Bouchet, Trousseau, Carignan, Zinfandel

OTHER VARIETIES

Cinsault, Counoise, Mourvèdre, Marsanne, Viognier

ÉLEVAGE REGIMEN

10 Months sur lees:
100% Ntrl. Frenck Oak