



ESTABLISHED 1861

SKINNER

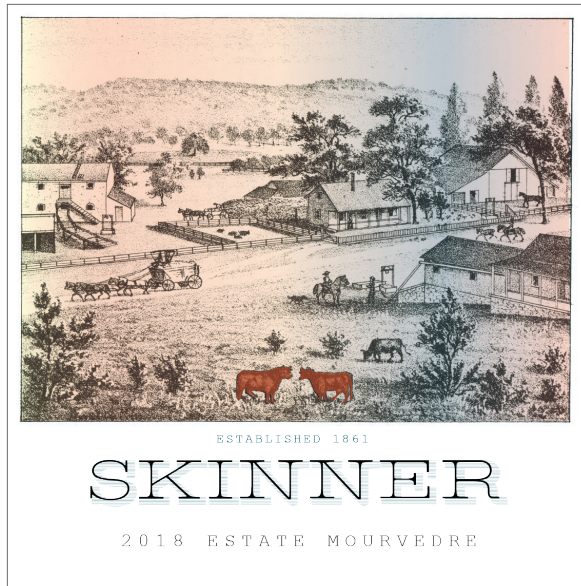
2018 ESTATE MOURVEDRE

THE WINE

Mourvèdre is something of a growing fascination in El Dorado County, yet has deep roots in California winegrowing history. Cuttings were brought to California in the 1860's in what was known as the Pellier Collection, and found their way to various foundational wineries post-Gold Rush, which (lucky for us!) included our founder James Skinner. Mourvèdre makes up about 20% of our estate plantings, and each year we select the most expressive barrels from these lots for this reserve Estate offering.

WINEMAKER NOTES

Our aim to produce a Mourvèdre that is consistent with our style; upright, poised and luscious, while embracing a little bit of that funky pizazz it's known for. 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 which both protects and bolsters our aromatic profile. Gently pressed, settled, and sent to barrel for 15 months.



TASTING NOTES

Our Estate Mourvèdre speaks to the glorious potential of the varietal in El Dorado. With a color of vibrant blackish-purple, it's vibe is mysterious at first glance. Heady aromatics of lilac, brown sugar, and huckleberry compote levitate over an austere foundation of bramble and tar. Across the palate it's wildly plush, with persistent ripe blueberry and animal fat, lifted by lively spritz, dances along the palate for miles.

SUMMARY

VINTAGE
2018

APPELLATION
El Dorado

COMPOSITION
100% Mourvèdre

SUGGESTED RETAIL
\$60

ALCOHOL BY VOLUME
13.8%

CASES PRODUCED
156

ESTATE VINEYARDS
80% Stoney Creek Ranch
20% Green Valley Ranch

ÉLEVAGE REGIMEN
15 Months sur lees:
40% New French Oak, 60%
Ntrl. French Oak