



ESTABLISHED 1861

SKINNER

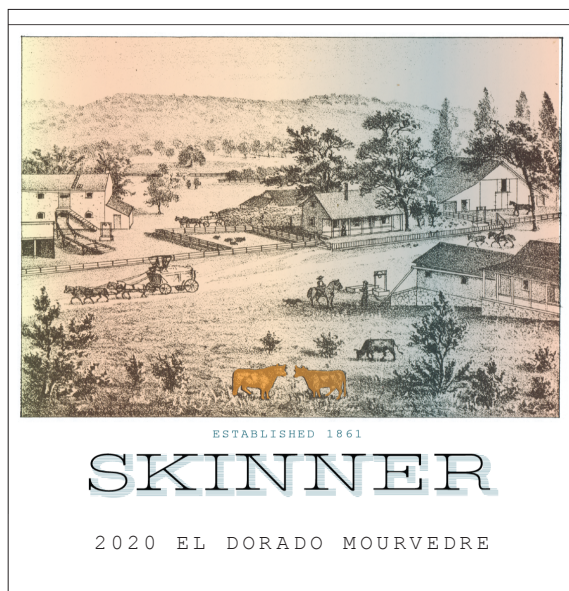
2020 EL DORADO MOURVEDRE

THE WINE

Given our rocky, well-drained soils and warm, dry climate, El Dorado County is an ideal home for Mourvedre. Often considered a varietal meant for blending, Mourvedre 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 Mourvedre that is upright, poised and luscious, while embracing a little bit of Mourvedre's funky pizazz. 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 fermentation 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

This Mourvedre is plummy and floral layers over a foundation of spiced fig and fo. Creamy, bodacious blackberry framed by a stone-fruit-y brightness that gives this wine tremendous tension. Supple tannins and silky mouthfeel definitively answers the question... "Why Mourvèdre?" hands down.

SUMMARY

VINTAGE
2020

APPELLATION
El Dorado

ALCOHOL BY VOLUME
13.5%

CASES PRODUCED
554

LEGACY VARIETIES
100% Mourvedre

ELEVAGE REGIMEN
10 months sur lees
30% New French Oak,
70% Neutral French
Oak

BOTTLED
September 2021