



SKINS

"SKIN TO WIN."

VINTAGE // 2021

VARIETAL // 43% CHENIN BLANC, 18% PINOT GRIS, 16% RIESLING, 13% ALBARIÑO, 5% VERMENTINO, 4% ALBILLO MAYOR, 2% VERDELHO

VINEYARDS // MARTIN BROTHERS (*ORGANIC*), CAT CANYON (*ORGANIC*), ZABALA (*ORGANIC*), MORRO VIEW, DERBYSHIRE, RANCHO REAL, CRESTON RIDGE, POMAR JUNCTION

APPELLATION // CENTRAL COAST

FERMENTATION // WHITE GRAPES DESTEMMED AND LEFT ON SKINS FOR ANYWHERE FROM 48 HOURS TO 45 DAYS

ÉLEVAGE // 7 MONTHS

OAK // CHENIN BLANC: 100% ACACIA BARRELS, 50% NEW, 50% USED; ALBILLO MAYOR: 100% NEW ACACIA BARRELS; REMAINDER OF VARIETALS: MIX OF NEUTRAL FRENCH AND AMERICAN OAK

TASTING NOTES // APRICOT, HAITIAN ORANGE, MARZIPAN

PAIRINGS // BLEU CHEESE, DUCK SAUSAGE, DRIED FRUIT

ALCOHOL // 12.1%

UPC // 653233615604

**SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES**

All grapes for the 2021 skins blend were destemmed and left to rest on their skins for varying durations. The Verdelho spent only 48 hours on skins after being foot tread. The Chenin Blanc, Albarino, Pinot Gris, Riesling, Vermentino and Albillo Mayor fermented and then sat in sealed stainless steel tanks for anywhere between 25 and 45 days. Each lot was individually assessed and pressed at the precise moment when the tannins were softest.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

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