



# SKINS

"SKIN TO WIN."

**VINTAGE //** 2022

**VARIETAL //** 35% CHENIN BLANC, 35% PINOT GRIS, 12% ALBARIÑO, 12% RIESLING, 4% TOCAI FRIULANO, 2% VERDELHO

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

**APELLATION //** CENTRAL COAST

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

**ÉLEVAGE //** 100% BARREL AGED FOR 4 MONTHS IN FRENCH AND ACACIA; 10% NEW ACACIA

**TASTING NOTES //** FRESH APRICOT, WHITE PEACH, HAITIAN ORANGE, HONEYSUCKLE, MARZIPAN

**PAIRINGS //** BLEU CHEESE, DUCK SAUSAGE, DRIED FRUIT

**ALCOHOL //** 12.5%

**UPC //** 653233615604

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

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All grapes for the 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, Pinot Gris, Albariño, Riesling and Tocai Friulano 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.

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