Skinner Vineyards & Skinnery Picpoul Blanc

THE FACTS

COUNTRY: USA - CA REGION: Sierra Foothills APPELLATION: El Dorado CEPAGE: 100% Picpoul

WINEMAKING: Cold pressed as individual lots. Native fermentation took place in new French oak puncheon and

stainless steel.

AGING: 4 months | 22% new French oak, 78% stainless

ANNUAL PRODUCTION: 239 cases

THE STORY

Much like an unearthed vein of gold's illusive promise once hidden deep within the rock, the contemporary story of Skinner Vineyards and Winery began with a chance encounter that would ultimately reveal six generations of family legacy built on the dreams of a Scottish immigrant and miner during the California Gold Rush with a passion for winemaking in the rich foothills of El Dorado County.

BIOGRAPHY: Julien Fayard | Consultant Winemaker: With more than two decades of winemaking expertise known for producing California varietals with French finesse. Originally from France, Julien worked at Lafite Rothschild and Smith Haut Laffite before relocating to Napa Valley. He was Philippe Melka's director of winemaking for a few years before launching his own projects.

THE ADJECTIVES

AROMAS / FLAVORS: lychee, white pepper, vanilla, lemon curd

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation



