

SKINS

"SKIN TO WIN."

VINTAGE // 2024

VARIETAL // 32% CHENIN BLANC, 14% MALVASIA BIANCA, 12% PINOT GRIS, 11% PINOT BLANC, 10% VERMENTINO, 8% TROUSSEAU GRIS, 4% ALBARIÑO, 3% SÉMILLON, 2% VERDELHO, 2% PICPOUL BLANC, 1% COLOMBARD, 1% GROS MANSENG

VINEYARDS // MARTIN BROTHERS *(ORGANIC)*, TROUSDALE, CAT CANYON *(ORGANIC)*, GREENGATE FARMS, LOCKWOOD VALLEY, GEORGE BROWN, HUERHUERO, SHELL CREEK *(ORGANIC)*, JURASSIC PARK, NOLAN, CRESTON RIDGE *(ORGANIC)*, MILLHOUSE *(ORGANIC)*, ZABALA *(ORGANIC)*, HINTERLAND *(ORGANIC)*

APPELLATION // CENTRAL COAST

FERMENTATION // DESTEMMED AND FERMENTED ON SKINS FOR 23 TO 46 DAYS BEFORE PRESSING TO NEUTRAL BARRELS

ÉLEVAGE // 4 MONTHS IN NEUTRAL FRENCH OAK

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

PAIRINGS // BLEU CHEESE, DUCK SAUSAGE, DRIED FRUIT

ALCOHOL // 12.3%

UPC // 850066041079

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

All grapes for the SKINS blend were destemmed and left to rest on their skins for varying durations. Each varietal fermented and sat in sealed stainless steel tanks for anywhere between 23 and 46 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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