

SKIPSTONE

2005 SKIPSTONE OLIVER'S BLEND

Winemaker

Philippe Melka

Varietal Composition

65% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot, 5% Malbec – from Skipstone's hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The 2005 vintage began with normal temperatures accompanied by considerably more rain than usual in late winter and spring. Budbreak occurred on schedule beginning late March through early April. The summer months brought a return to temperate weather patterns with warm days in the 80's and 90's throughout June, July and August. This perfect weather nurtured the vines and the grapes matured at a steady pace. A cooling trend near harvest arrived, allowing for more hang time and further development of flavors. Warm weather returned by mid-September and remained for the rest of harvest and the grapes were picked at optimal ripeness before the return of the rainy season.

Winemaking regime

Philippe's team hand sorted the grapes, which were fermented and left on the skins for 25 to 30 days prior to pressing. The wine was aged for 22 months in 74% new French oak barrels prior to being bottled unfiltered and unfiltered.

490 cases produced

"The wine reveals a classic Alexander Valley earthiness, lots of density as well as a masculine personality, with great fruit, deep blueberry and blackberry notes, dusty, loamy soil undertones, underbrush and spice. Full-bodied, intense and drinking well, it should last easily for another 10 years." – Robert Parker Jr.

