

SKIPSTONE

2006 SKIPSTONE OLIVER'S BLEND

Winemaker

Philippe Melka

Varietal Composition

64% Cabernet Sauvignon, 18% Malbec, 13% Cabernet Franc, 5% Merlot – from Skipstone's hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The 2006 vintage will be remembered for temperature extremes. The season started out cool delaying budbreak in the Skipstone Vineyard until mid-April. Normal weather followed allowing the grapevines to flower in ideal conditions paving the way for a healthy fruit set. July was one of the hottest on record, culminating with six straight days over 100 degrees and peaking at 114°F! As harvest approached, a strong coastal trend brought in daily fog, allowing for long hang-time giving the grapes greater complexity. By mid-October, a beautiful stretch of warmer days gave us the final push to ripeness and it was during this period that we picked the grapes for Oliver's Blend.

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.

325 cases produced

"The dark ruby/purple-tinged 2006 Proprietary Red reveals floral, dusty, earthy, red and black currant, and spice box characteristics as well as rustic tannin in the finish.

– Robert Parker Jr.

