

S K I P S T O N E

2007 SKIPSTONE OLIVER'S BLEND

Winemaker

Philippe Melka

Varietal Composition

96% Cabernet Sauvignon, 4% Cabernet Franc— from Skipstone's hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The 2007 growing season was the most even and moderate on record at Skipstone. Experiencing very few temperature extremes kept the vines in great shape and free of undo stress—perfect conditions for growing great grapes. The vineyard blocks that go into Oliver's Blend had budbreak right on schedule at the beginning of April followed by ideal weather for flowering in June. Berry coloring and softening began in late July and veraison was complete by the end of the month. True to form for the vintage, ripening conditions were very temperate allowing us to micro-manage our picking decision to focus purely on flavor.

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 unfinned and unfiltered.

277 cases produced

"It exhibits a wonderful bouquet of bay leaf, blueberry, black currant, graphite and ink. Dense and full-bodied with superb richness and opulence as well as sweeter, better integrated tannins than the 2008s, it should evolve effortlessly for 15+ years."

— Robert Parker Jr.

