

S K I P S T O N E

2008 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 2008 growing season was characterized by a warm, dry spring, followed by relatively moderated temperatures during the remainder of the growing season. Harvest season was characterized by a warm September and October. There were several heat spikes throughout the year, beginning in the middle of May, late June, early July, late August and early September. Hot weather in the middle of May followed by a cool spell with some rainfall created conditions for lower crop yields and thus a smaller production on our 08 vintage. The fruit that was on the vine ripened in beautiful conditions just in time for harvest.

Winemaking regime

Philippe's team hand sorted the grapes, which were fermented and left on the skins for 19 to 33 days prior to pressing. The wine was aged for 22 months in 75% new French oak barrels prior to being bottled unfined and unfiltered.

250 cases produced

"The beautiful, dense ruby/purple-tinged 2008 Cabernet Sauvignon Oliver's Blend offers up aromas of graphite, charcoal, black currants, blueberries, loamy soil and damp earth. The complex aromatics are followed by a full-bodied, moderately tannic Cabernet."

— Robert Parker Jr.

