SKIPSTONE

2009 SKIPSTONE VIOGNIER

Winemaker
Philippe Melka

Varietal Composition
100% Viognier – from Skipstone's hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes
2009 was cooler than most at Skipstone. Lack of heat made for a cool and even growing season and allowed the Viognier to develop at a slow and steady pace creating perfectly ripe and complex fruit to work with. In Makena's Vineyard, the growing cycle was like clockwork with budbreak for Viognier occurring right on schedule in late March followed by ideal weather for flowering in June. Berry softening began in late July and by September we were excited to see we had exceptional fruit on the vine. Viognier was harvested at daybreak on September 4th under perfect conditions.

Winemaking regime
Philippe's team hand sorted the grapes, which were fermented and aged for 16 months in 100% stainless steel barrels. The wine underwent no malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

163 cases produced

This wine has an elegant and seductive aroma that creates an instantaneous connection. Immediately harkening to summer days, a gorgeous bouquet of quince, white currents and honeysuckle makes the wine's introduction. A complete and balanced experience on the palate is created through a ballet of stone fruits like juicy white peaches and apricots, mandarin and naval orange citrus then augmented with a hint of wet stone minerality. The wine displays a rich, round and vivacious mouthfeel achieved through sur lees aging and the fruit intensity inherently found in this special portion of the Skipstone Vineyard.