

SKIPSTONE

2010 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

40% Cabernet Franc, 38% Cabernet Sauvignon, 22% Merlot – from Skipstone's hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

A very long cool season was followed by extreme heat spikes in August. Yields were low but the resultant wine was fantastic.

Winemaking regime

Philippe's team hand sorted the grapes, which were fermented and left on the skins for an average of 28 days prior to pressing. The wine was aged for 19 months in 67% new French oak barrels prior to being bottled unfined and unfiltered.

125 cases produced

On the nose the wine explodes with aromas of cinnamon, freshly crushed blueberries and cigar box. On the palette the wine opens with rich notes of juicy dark berry fruit and is layered with complex yet delicate nuances of dried herb and pencil shavings. The texture is smooth with well-balanced tannins coming from the Cabernet Franc that gives a nice grip and lengthens the finish. This wine is focused and fresh and shows good potential for aging, while being extremely pleasurable in its youth.

