

SKIPSTONE

2011 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

67% Cabernet Franc, 33% Cabernet Sauvignon – from Skipstone’s hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The 2011 vintage was a longer, cool growing season that yielded more “old world” character in the resulting wines. The resulting wines demonstrated a balance of savory elements of dried herbs, forest floor, and tobacco leaf with a core of dense dark fruits.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and left on the skins for an average of 24 days prior to pressing. The wine was aged for 18 months in 67% new French oak barrels prior to being bottled unfinned and unfiltered.

72 cases produced

Oregano, tarragon and smokey leather aromas are layered with sweet tar and black fruit. The fruit is less expressive in this wine at the moment which may be indicative of the challenges in this tricky vintage. On the palate tart blackberry fruit leather, mocha and pipe tobacco dominate while the finish is pure violet. The wine is weighty but with an impeccable balance of acid and tannin. This 2011 has years to go and will be worth the wait.

