

SKIPSTONE

2012 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

95% Cabernet Franc, 5% Cabernet Sauvignon – from Skipstone’s hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The exceptional, warm 2012 growing season yielded perfectly ripe grapes that produced alluring and seductive aromatics of deep red fruit and preserves with dusty minerality and hints of rose petal draw you in – classic Cabernet Franc from Skipstone. The body is balanced by well-integrated tannins, great vivacity and ripe fruit characteristics that are ever present midpalate. The texture is smooth and feminine showing the elegance of our Cabernet Franc. This wine is focused and fresh and shows good potential for aging, while being extremely pleasurable in its youth.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and left on the skins for an average of 33 days prior to pressing. The wine was aged for 18 months in 100% new French oak barrels prior to being bottled unfinned and unfiltered.

74 cases produced

This vintage is extremely dominate in Cabernet Franc character. There is a seductive blackberry, black plum and violet flavor balanced with game and coffee bean aromas. A gorgeous bouquet of fresh herbs displayed are reminiscent of bramble and forest floor. A rocky minerality is beginning to be revealed from beneath the opulence of leather and spices.

