

# SKIPSTONE

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## 2012 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

A gorgeous growing season provided extraordinary depth and flavor. This warm vintage yielded soft, fleshier wines that have been very approachable and with an abundance of concentration to age gracefully.

### Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and aged for 19 months in 45% new French oak barrels and 55% stainless steel. The wine underwent no malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

293 cases produced

*The 2012 vintage of Viognier shows a delicate straw color reminiscent of California golden hills. Aromatic waves of citrus and stone fruits like peach and ripe apricot blend together for the seductive nose. On the palate, lemon peel and lime show through creating a wonderful sensation, perfect for warmer days ahead. The wine is balanced with the richness in aroma and palate fruit and is enhanced by its crisp natural acidity and minerality.*

