

SKIPSTONE

2013 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

63% Cabernet Franc, 25% Cabernet Sauvignon, 12% Merlot, – from Skipstone’s hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

Despite following dry winter conditions, growers and vintners are proclaiming the 2013 season to be as close to a perfect season as could be hoped for. Due to the unique growing conditions in 2013, the vintage is showing characteristics of higher alcohol potential, rich aromas, and deep color. The thicker skins allowed longer maceration times, extracting flavors that will hold up well during the aging process. 2013 is destined to become a powerful vintage.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and left on the skins for an average of 24-35 days prior to pressing. The wine was aged for 18 months in 72% new French oak barrels prior to being bottled unfiltered and unfiltered.

168 cases produced

“2013 Faultline Vineyard is an intriguing blend ... from their 25-acre amphitheater vineyard, which is dominated by terraces lately consisting of rocky/loamy/clay soils. This wine has a gorgeously voluptuous texture and is really a sleeper selection. Aged in 60% new French oak prior to being bottled unfiltered, the wine has loads of berry fruit, a touch of tobacco leaf, licorice, Asian soy and some blueberry, black raspberry and dark cherry fruit. Layered and impressively constituted, this luscious wine should drink beautiful for another 20+ years.”

Robert Parker’s Wine Advocate

