

SKIPSTONE

2013 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

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 aged for 19 months in 39% new French oak barrels and 61% stainless steel. The wine underwent no malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

278 cases produced

A rich expression of Viognier. Rounded oak flavors of toasted vanilla bean are matched with apricot preserves, overripe peaches, Meyer lemon and gardenia. An extremely luscious wine.

