

SKIPSTONE

2014 SKIPSTONE MALBEC

Winemaking Team

Philippe Melka – Winemaker

Varietal Composition

100% Malbec

Vintage Notes

As is typical for the 2014 vintage, the fruit expression is powerful and exuberant with fine, silky tannins. The summer of 2014 was cooler than 2013, and largely uninterrupted by the heat spikes. In 2014 an easygoing growing season got off to an early start and was moderately warm all year. Continued drought conditions stressed some vineyards, creating some concern for the future. All wines produced in 2014 were dense and concentrated, but not in the volume of the abundant 2012 and 2013 vintages. While there was some worry by midsummer that sugars were ahead of flavor development, the cool weather in September stalled ripening. Thanks to those cool conditions, the wines have retained fresh fruit and bright acidities.

Winemaking regime

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Our one parcel of Malbec was on the skins for 22 days prior to pressing. The wine was aged for 20 months in 100% new French oak barrels prior to being bottled unfined and unfiltered.

95 cases produced

This wine is both intense and graceful. It is loaded with juicy pie filling notes of stewed cherry, plum and blueberry compote upfront. Right behind that is an underpinning of forest floor, pipe tobacco and clove. The refined, velvety tannins create a lush mouthfeel while 20 months aging in barrel give hints of toast and smoky sweet oak to the long, luxurious finish.

