

SKIPSTONE

2014 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

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

Philippe’s team hand sorted the grapes, which were fermented and aged for 19 months in 22% new French oak barrels and 78% stainless steel. The wine underwent no malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

330 cases produced

The 2014 Skipstone Viognier exhibits a delicate light citrine color that reflects just like the faceted jewel. The nose is very generous revealing enticing aromatics of white peach, honeysuckle and jasmine with crushed rock notes that provide remembrances of youth spent on a hot summer day by the river. On the palate this wine is seamless, elegant and full bodied. The structure is balanced and complete with well integrated acidity and a long, satisfying finish.

