

SKIPSTONE

2015 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

40% Cabernet Franc, 31% Cabernet Sauvignon, 29% Merlot— from Skipstone's hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

Moderate winter rainfall and warm weather kicked off the 2016 growing season early and set a healthy crop. A mild summer provided perfect conditions for even ripening in the vineyard through the first days of harvest at Skipstone. Some later September heat gave the vines a final burst of energy for ripening our later-ripening Bordeaux varieties. These growing conditions throughout the year resulted in our red wines being high in flavor ripeness and color, soft, plush tannins, and dark flavors and aromas. A textbook vintage for Skipstone.

Winemaking regime

Philippe's team hand sorted the grapes, which were fermented and left on the skins for an average of 26-38 days prior to pressing. The wine was aged for 18 months in 69% new French oak barrels prior to being bottled unfined and unfiltered.

341 cases produced

"The 2015 Faultline Vineyard Proprietary Red shows a very deep purple-black color and nose of red and black currants, black cherries and floral notes with some nice smoked meat notions, plus cigar box and bay leaves hints. Medium to full-bodied, firm and lively with fine-grained tannins and great depth, it's very expressive, finishing long with mineral notions. Drink 2017-2037."

Robert Parker's Wine Advocate

