

S K I P S T O N E

2015 SKIPSTONE MALBEC

Winemaking Team

Philippe Melka – Winemaker

Varietal Composition

96% Malbec, 4% Cabernet Sauvignon

Vintage Notes

The 2015 vintage at Skipstone began with a cool spring, which, along with the continuation of statewide drought, led to a small crop. Warm summer and fall ripening conditions produced Cabernet Sauvignon with small berries and thick skins, resulting in wines of extraordinary flavor and density.

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 28 days prior to pressing. The wine was aged for 19 months in 100% new French oak barrels prior to being bottled unfined and unfiltered.

18 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 18 months aging in barrel give hints of toast and smoky sweet oak to the long, luxurious finish.

