

SKIPSTONE

2015 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

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 grapes with small berries and thick skins, resulting in wines of extraordinary flavor and density.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and aged for 19 months in 28% new French oak barrels and 72% stainless steel. The wine underwent no malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

127 cases produced

The 2015 Skipstone Viognier is pale green-gold in color and highly reflective. The generous nose reveals an enticing bouquet of white peach, honeysuckle and jasmine with undertones of lemon custard and vanilla bean. On the palate this wine is seamless, elegant and full bodied. The richness of ripe fruit is balanced with crisp acidity. The overall structure is balanced and complete with a long, satisfying finish.

