

S K I P S T O N E

2016 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

60% Cabernet Franc, 40% 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 24 days prior to pressing. The wine was aged for 18 months in 65% new French oak barrels prior to being bottled unfiltered and unfiltered.

465 cases produced

“The very deep purple-black 2016 Faultline Vineyard... offers up violets, baking spices and garrigue-scented nose over a core of red cherries, mulberries, black raspberries and roses with suggestions of dried herbs, lavender and cedar chest. Medium to full-bodied with fine-grained tannins, it’s very pure with powerful fruit and great ripeness, finished perfumed and long.

Robert Parker’s Wine Advocate

