

SKIPSTONE

2016 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 2016 growing season was a viticulturists dream. Remarkably consistent growing conditions persisted throughout the year, characterized by a slightly cooler and drier overall summer season than the 3 years leading up to it. 2016 wines were notable for their concentration and depth of flavor and sophistication on the palate.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and aged for 17 months in 37% new French oak barrels, 33% concrete egg, and 30% stainless steel. The wine underwent partial malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

176 cases produced

The 2016 growing season was a viticulturists dream. Remarkably consistent growing conditions persisted throughout the year, characterized by a slightly cooler and drier overall summer season than the 3 years leading up to it. As a result, the viognier on the Skipstone estate was notable for its exceptional freshness. In 2016, Philippe Melka introduced a concrete egg fermentation and aging vessel into the winemaking program, and the wine underwent partial malolactic fermentation, resulting in a fully balanced wine.

