

SKIPSTONE

2017 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

57% Cabernet Franc, 40% Merlot, 3% Cabernet Sauvignon – from Skipstone’s hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The 2017 vintage produced wines of freshness and vibrancy. Very accessible wines resulted from this vintage of alternating cool and hot weather throughout the year. Our two blocks of Cabernet Franc were picked on the 5th of October and our Merlot was picked in two passes for optimal maturity in early September, a month prior to the fires that swept through Napa and Sonoma. Our commitment to quality never wavering, we did not bottle anything picked after the fires, and thus, every bottle of Skipstone in 2017 is of utmost quality.

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 unfinned and unfiltered.

270 cases produced

“Deep purple-black colored, it comes wafting out of the glass with a beautiful perfume of rose hip tea, dried lavender, kirsch, raspberry leaves and red currants with a core of blackberries and black cherries plus a touch of garrigue. Medium-bodied, the palate delivers wonderful poise and grace with lively red and black fruit layers and a firm frame of fine-grained tannins, finishing long and perfumed.”

Robert Parker’s Wine Advocate

