

# SKIPSTONE

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## 2017 SKIPSTONE LUKA'S BLEND

### Winemaker

Philippe Melka

### Varietal Composition

96% Cabernet Franc, 4% Merlot

### 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 30 days prior to pressing. The wine was aged for 18 months in 100% new French oak barrels prior to being bottled unfiltered and unfiltered.

48 cases produced

*Overt richness is apparent from the moment Luka's Blend envelops your senses. Crushed berry mingling with notes of cocoa, rosehip, and star anise explodes from the glass. This luscious red wine flows across the palate with a dense fruit profile of kirsch draped in black fruits providing a luxurious, opulent mouthfeel complemented by flavors of black cardamom, tobacco leaf, and wet stone. Expansive and utterly profound, this wine reveals an elusive nuance as you explore it throughout an evening.*

*Best enjoyed 2023-2037, and a minimum 2 hour decant is recommended for near-term enjoyment to let this extraordinary wine reveal its full potential in the glass.*

