

2017 Preface (By Skipstone) Proprietary Red



PREFACE BY SKIPSTONE

2017 PROPRIETARY RED

ALEXANDER VALLEY
SONOMA COUNTY

THIS BORDEAUX STYLE BLEND IS PRODUCED
EXCLUSIVELY FROM ESTATE GROWN GRAPES

VINTED AND BOTTLED BY
SKIPSTONE, ST. HELENA, CA
(707) 433-9124 • WWW.SKIPSTONEWINES.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC
BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF
BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES
IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

750ML ALC. 14.5% BY VOL. CONTAINS SULFITES

Winemaker

Philippe Melka

Varietal Composition

Preface is a Merlot-dominated Bordeaux-Blend, rounded out by small additions of Cabernet Franc, Cabernet Sauvignon, and Malbec for structure and aromatic expression.

Vineyard characteristics

This is from the Skipstone estate vineyard on the Mayacamas range, located in the southeast portion of the Alexander Valley. Farmed sustainably and certified organic, grapes were all hand-farmed, hand-harvested at night to preserve freshness and integrity of the grapes. All of the 2017 vintage has picked prior to the fires in Napa and Sonoma, and are completely free of any smoke taint.

Winemaking regime

Philippe's team hand sorted followed by an optical sorting all of the grapes, which were left on the skins for an average of 4 weeks prior to pressing. The wine was aged for 18 months in 65% new French oak, and 35% seasoned French oak barrels prior to being bottled unfinned and unfiltered.

The 2017 Preface Proprietary Red retails for \$70 frontline. It is in 9L cases, of which, approximately 175 cases were made.