

S K I P S T O N E

2017 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

2017 began with much needed rainfall to ease the years-long drought in our region. This replenished much needed water in the ground, and that, partnered with a warm early spring, set the stage for an early start to the growing season. A dry spring and summer accompanied by warm weather with several hot spells throughout the summer months led to an early harvest. Our natural hands-off approach to winemaking and care given to retaining our Viognier’s acidity, balanced the natural richness inherent in this warm vintage. Concrete egg, stainless steel, and new French oak frame this bright, elegant wine in the glass. We are whisked away to spring when we taste this wine – aromas of flowers, citrus blossoms, and stone fruit jump from the glass, followed by the signature unctuous Viognier mouthfeel and bright finish.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and aged for 15 months in 53% French oak barrels, 32% concrete egg, and 15% stainless steel. The wine did not undergo malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

102 cases produced

