

S K I P S T O N E

2018 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

52% Cabernet Franc, 41% Merlot, 5% Cabernet Sauvignon, 2% Malbec – from Skipstone’s hillside estate vineyard above Alexander Valley. Certified organic and sustainable farming.

Vintage Notes

The exceptional growing season in 2018 favored the Skipstone estate. A longer, more moderate growing season provided extremely long hangtimes, which yielded optimal phenolic maturity without requiring high Brix at harvest. The resulting wines in 2018 are extraordinarily refined, exuding aromatic and textural depth that is immediately apparent in the glass, with dark fruit profiles, moderate weight and alcohol, and highly polished tannins.

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 56% new French oak barrels prior to being bottled unfined and unfiltered.

380 cases produced

The exquisitely perfumed Faultline Vineyard bursts from the glass with aromas of raspberry chutney, Herbs de Provence, and hints of cocoa. On the palate, the densely packed flavors of fig paste, raspberry reduction, hoisin, and sous bois are carried gracefully throughout this expansive mouthfeel and finish that persists for 60 seconds. This exceptionally poised, slightly more “masculine” Faultline Vineyard is a harmonious blend that speaks to the site at which it is grown.

