

SKIPSTONE

2018 SKIPSTONE LUKA'S BLEND

Winemaker

Philippe Melka

Varietal Composition

94% Cabernet Franc, 5% Cabernet Sauvignon, 1% Malbec

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 23 days prior to pressing. The wine was aged for 18 months in 91% new French oak barrels prior to being bottled unfinned and unfiltered.

175 3-bottle bamboo cases produced

A wine of extraordinary precision, the 2018 Luka's Blend reveals untold layers over the course of the evening. Unfurling slowly in the glass, it first offers a kaleidoscopic array of savory flavors and aromas, most notably hibiscus tea, sous bois, dried porcini mushrooms, and sandalwood, giving way over time to an intense core of blackberry, cassis, and cocoa. There is tremendous focus and firmness on the palate – delicately balancing a sense of finesse and elegance with a full-bodied richness that can only be achieved in the world's greatest terroirs.

Endlessly enjoyable, thought-provoking, and with a finish lasting well over 60 seconds, the 2018 Luka's Blend sets a new high mark for Cabernet Franc in the region. Best enjoyed 2024-2050, and a minimum 4 hour decant is recommended for near-term enjoyment to let this extraordinary wine reveal its full potential in the glass.

