

S K I P S T O N E

2018 SKIPSTONE MALBEC

Winemaking Team

Philippe Melka – Winemaker

Varietal Composition

95% Malbec, 5% Cabernet Sauvignon

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

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Our two parcels of Malbec were on the skins for 16 days prior to pressing. The wine was aged for 19 months in 44% new French oak barrels prior to being bottled unfiltered and unfiltered.

299 cases produced

Fluorescent purple hues and a deep, inky appearance in the glass make for a striking first impression. Ripe plums and blackberry preserves dance alongside savory notes of sage, sandalwood incense, rose, and white pepper. Concentrated blue and black fruits mingle with toffee and graphite in the initial attack, which glides effortlessly through the midpalate and provides a finish that is notable for its velvety, mouth-filling textural richness. Best from 2021 through 2030.

