

S K I P S T O N E

2018 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

After years of drought in our region earlier in the decade, rains in 2017 and early 2018 replenished the soils prior to the growing season. 2018, in contrast to 2017 and 2019, was a season of abundance: the dry, cooler growing season yielded the grower and winemaker’s dream combination of high quality and above average quantity. Concrete egg, stainless steel, and French oak frame this bright, elegant wine in the glass. The relatively cooler vintage this season resulted in a Viognier exhibiting more acidity and citrus than prior vintages, balanced by our textbook tropical fruit, floral notes, and vanilla our vineyard shows in this wine annually.

Winemaking regime

Philippe’s team hand sorted the grapes, which were fermented and aged for 15 months in 71% French oak barrels (35% new oak), 20% concrete egg, and 9% stainless steel. The wine did not undergo malolactic fermentation to preserve acidity and freshness to balance the natural weight of the viognier grapes.

319 cases produced

