

SKIPSTONE

2019 SKIPSTONE FAULTLINE VINEYARD

Winemaker

Philippe Melka

Varietal Composition

46% Cabernet Franc, 46% Merlot, 9% Cabernet Sauvignon

Vintage Notes

2019 was ever so slightly cooler than average, notable for even, warm days with minimal heat spikes or threats of rain during harvest – conditions that allowed this vintage a long ripening window that yielded fully mature flavors. August picked up several days of higher nighttime temperatures, which ramped up the ripeness of flavors and dialed back acidity and tannin during the last month of the growing season. The resulting 2019 wines are profoundly deep and luxuriously textured wines. The entire Skipstone lineup exudes a core of mouth filling dark fruits, and plush, soft tannins. The 2019 wines are some of the most imminently pleasing wines in this stage of their youth we have ever produced, and they have a dense core of fruit that will support several decades in the cellar if you can resist the temptation to enjoy now.

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 70% new French oak barrels prior to being bottled unfiltered and unfiltered.

345 cases produced

A wine of profound intensity and richness, this 2019 is among the most imminently drinkable Faultline Vineyard bottlings yet produced at this stage of its youth, showcasing the characteristics of the 2019 growing season of exceptionally polished and sweet tannins, overtly plush mouthfeel, and a soft yet serious presence on the palate from the moment you first taste. This wine is overflowing with sweet cherry and blackberry reduction, with sweet floral notes of bergamot and gardenias, accented by hints of allspice and California bay leaf on both the palate and the nose. Supremely flashy yet well proportioned, this wine flows across the palate and has an extraordinarily long finish that persists for well over a minute, leaving an impression not soon to be forgotten. Best enjoyed 2023-2040; we recommend at least a 2 hour decant to allow the wine to shine today.

