

# SKIPSTONE

## 2019 SKIPSTONE MALBEC

### Winemaker

Philippe Melka

### Varietal Composition

96% Malbec, 4% Merlot

### 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 22 days prior to pressing. The wine was aged for 18 months in 60% new French oak barrels, 26% in amphora, and 14% neutral French oak barrels prior to being bottled unfiltered and unfiltered.

275 cases produced

*At once both powerfully dense and impeccably poised, the 2019 Skipstone Malbec showcases what we love about our Malbec vineyard blocks. The interplay between the core of ripe blueberry, sour cherry, and crushed raspberry and the ethereal notes of wildflowers, fresh mint, and a light dusting of spices ignites a sense of energy that emanates from the glass. This luxuriously textured wine is guided along the palate by notable minerality, yielding a persistent 60-second finish. Best enjoyed 2023 through 2035, and we recommend a short decant to let the wine unfurl all that is present in the glass today.*

