

S K I P S T O N E

2019 PREFACE PROPRIETARY RED

Winemaker

Philippe Melka

Varietal Composition

26% Cabernet Sauvignon, 27% Merlot, 36% Malbec, 11% Cabernet Franc

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 18% new French oak barrels prior to being bottled unfiltered and unfiltered.

448 cases produced

The sensational 2019 vintage rightfully has been receiving early praise in our region. The moderately warm days long into the growing season yielded high flavors, mouth-filling dark fruited wines, and plush, soft tannins across the Skipstone lineup. Immediately giving on both the nose and the palate, Preface is a delightfully enjoyable wine. A sweet core of plum, cherry and fig anchors the wine on the palate with supporting notes of aged leather, pomegranate, and balsamic reduction. A deft use of oak during the aging process adds hints of powdered cocoa and cedar. This serious wine persists on the palate that carries the dense fruit through to a strong, lingering finish.

