

SKIPSTONE

2019 SKIPSTONE VIOGNIER

Winemaker

Philippe Melka

Varietal Composition

100% Viognier

Wine Notes

Five rows of Viognier span the northern peaks of our amphitheater shaped vineyard. Situated on steep mountain terraces, the thin, rocky soils force the vines to struggle which in turn brings out intensity and complexity in the fruit. Steady sun exposure during the day followed by afternoon shade blesses us with the ability to achieve both ripeness and long hang time. This in turn adds depth and complexity to the fruit. To balance the weight and intensity of this voluptuous grape, we use a limited amount of oak and malolactic fermentation. Thus, the final wine is full but bright and absolutely delicious.

Winemaking regime

Philippe's team hand sorted the grapes, which were whole cluster pressed, cold settled, fermented, and aged for 16 months, with 57% of the final blend matured in concrete egg and 43% matured in French oak barrel, undergoing partial malolactic fermentation.

Only 112 cases produced

Glistening in the glass, this generous and enticing bouquet of white peach, lychee, jasmine, and honeysuckle is classic Viognier. Delicately balancing an aura of elegance and full-bodied richness, this wine delivers an abundance of white flowers, apricot, wet stone, and Meyer lemon preserves. Well-structured acidity adds class and refinement to this beauty. Best enjoyed 2021-2026.

