

SKIPSTONE

2021 SKIPSTONE LUKA'S BLEND

Winemaker

Philippe Melka

Varietal Composition

100% Cabernet Franc

Vintage Notes

The 2021 vintage was a spectacular year for Alexander Valley. A dry winter ushered in an early budbreak accompanied by a perfectly mild spring, setting the stage for a classic growing season. A second year into the drought, the dry conditions of the soil guided the vines to concentrate their efforts into producing and ripening small, intensely flavored berries. Though the crop size was painfully low, we are thrilled to report that quality was exceptionally high. Warm summer days and cool nights led to even ripening, optimal phenolics, and a leisurely harvest—a winemaker's dream and a truly magnificent vintage.

The resulting 2021 wines are structured, energetic, and deeply aromatic. Their quality brings to mind other great vintages made in drought years, displaying a freshness reminiscent of the 2016s supported by a tannin structure similar to the 2013s. You can cellar these wines with confidence, and patience will be rewarded in their evolution.

Winemaking regime

Our winemaking team hand sorted the grapes, which were fermented and left on the skins for an average of 27 days prior to pressing. The wine was aged for 18 months in 100% new French oak barrels prior to being bottled unfined and unfiltered.

50 cases produced

The dazzling 2021 Luka's is a contemplative and singular wine sourced from the finest Cabernet Franc blocks at the Skipstone estate. Seductive scents of blackberry reduction, chocolate-covered cherries, liquid minerals, bacon fat, and tobacco leaf emerge from the glass. The aromas are echoed on the palate and layered with hints of clove, mossy bark, cardamon, and Ceylon tea. With a long and decadent mouthfeel, this is a beautifully textured wine that promises an intriguing evolution.

Best enjoyed 2027-2051; we recommend at least a 3 hour decant if opening in the coming years.

