

SKIPSTONE

2021 SKIPSTONE MALBEC

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

100% Malbec

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

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Each of the 3 lots that comprised the final blend of this wine were on the skins for an average of 21 days prior to pressing. The wine was aged for 19 months in 50% new French oak barrels, 30% amphora, and 20% seasoned French oak barrels prior to being bottled unfined and unfiltered.

249 cases produced

A gorgeous purple-ruby color, the 2021 Malbec opens with captivating aromas of crushed blueberries, baked cherries, Ceylon tea, and dried lavender. The palate is an enchanting elixir of powdered raspberry, crème de cassis, and Morello cherry layered with accents of exotic spices and spring flowers. This dazzling wine waltzes across the palate and finish long and pure with perfectly integrated, velvety tannins. While pleasing and accessible in its youth, this wine will enhance with extended cellar aging. Best enjoyed 2024 through 2036, we recommend a short decant if enjoying this year. Best enjoyed 2024-2046. We recommend a 2-hour decant if enjoying over the next year.

