

SKIPSTONE

2021 SKIPSTONE RIPPLE EFFECT CABERNET SAUVIGNON

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

92% Cabernet Sauvignon, 8% Merlot

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 fermented and left on the skins for an average of 23 days prior to pressing. The wine was aged for 19 months in 58% new French oak barrels prior to being bottled unfiltered and unfiltered.

299 cases produced.

The 2021 Ripple Effect sashays from the glass with gorgeous aromas of warm cassis, mixed berry crumble, allspice, and aniseed punctuated by notions of violet leaf tea, warm clay, and garrigue. The medium to full-bodied pallet is packed with vibrant layers of ripe red fruits, revealing outstanding energy and verve around a firm tannin frame that finishes seamlessly. Best enjoyed 2025-2036; we recommend a 1 hour decant if enjoying prior to this window.

