

SKIPSTONE

2021 SKIPSTONE SOFIA'S VINEYARD CABERNET SAUVIGNON

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

100% Cabernet Sauvignon

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. The lot that comprised the final blend of this wine were on the skins for 23 days prior to pressing. The wine was aged for 19 months in 100% new French oak barrels prior to being bottled unfined and unfiltered.

49 cases produced

A barrel selection sourced from our 30-year-old estate vines, the 2021 Sofia's unfurls in the glass with beguiling scents of black cherry, raspberry reduction, chocolate box, and anise seed intertwined with notions of crushed rock and graphite. The aromas are echoed on the entry with dense layers of black fruits and intriguing hints of cedar, violet, spice cake, and warm plum. This meticulously crafted wine conveys the essence of our gravelly terroir, and it will certainly follow a long and intriguing evolution in the cellar. Best enjoyed 2027-2051, we recommend at least a 3 hour decant if opening in the coming years.

