

# SKIPSTONE

---

## 2021 SKIPSTONE FAULTLINE VINEYARD

### Winemaking Team

Laura Jones - Winemaker

Philippe Melka – Winemaking Consultant

### Varietal Composition

63% Cabernet Franc, 37% Merlot

### Vintage Notes

Sonoma's 2022 vintage offered attractive, powerful wines that are immensely giving and accessible in their youth, with concentrated fruit and supple, well-integrated tannins to provide the backbone to support further evolution in the bottle over time. Late 2021 rains set the stage for a strong growing season by replenishing soil moisture from the preceding dry years. An early budbreak and moderate spring resulted in naturally small and concentrated berries. The gentle slopes and steep hillsides of Skipstone's estate vineyard moderated summer temperatures and stabilized ripening, easing the vines to perfectly balanced sugar and tannin levels at harvest. Meticulous attention to detail and traditional winemaking methods were used to craft wines that are a true expression of our distinct vineyard site. The resulting wines are dynamic, deeply aromatic, and have the structure and concentration to age well for years to come.

### 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 70% new French oak barrels prior to being bottled unfiltered and unfiltered.

250 cases produced

*The 2022 Faultline Vineyard is a sumptuous, sensual wine bursting with scents of ripe boysenberry, red raspberry, blood orange zest, black tea, sous bois, and raw coca. The intoxicating flavors echo the aromatics, and layers of sweet red berries intertwine with hints of warm clay and a distinctive saline soil note. The structure is muscular yet lithe with impressively integrated powdery tannins on the long and tantalizing finish. This wine has an impressive life ahead. Best enjoyed 2025-2037; we recommend at least a 1 hour decant to allow the wine to shine if enjoyed in 2025.*

