

SKIPSTONE

2022 SKIPSTONE MALBEC

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

100% Malbec

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. Our Malbec was on the skins for 22 days prior to pressing. The wine was aged for 19 months in 50% new French oak barrels prior to being bottled unfined and unfiltered.

47 cases produced

The 2022 Malbec explodes from the glass with intoxicating aromatics of blackberry reduction, chocolate covered cherries, and raspberry compote accented with scents of dried lavender, warm clay, star anise, and espresso. Its inky violet hue is echoed in its flavors with loads of crushed wild berries that sashay across the opulent palate. The silky tannins linger on the energetic, succulent, extended finish. The wine is a showstopper now and will continue to evolve with extended cellaring. Enjoy today with a one hour decant. Best 2025-2032.

