

S K I P S T O N E

2022 PREFACE PROPRIETARY RED

Winemaking Team

Laura Jones - Winemaker

Philippe Melka – Consulting Winemaker

Varietal Composition

67% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc, 3% Malbec

Vintage Notes

Sonoma's 2022 vintage offered attractive, powerful wines with concentrated fruit and supple, well-integrated tannins. 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 12 lots that comprised the final blend of this wine were fermented and left on the skins for an average of 24 days prior to pressing. The wine was aged for 20 months in 20% new French oak barrels prior to being bottled unfiltered and unfiltered.

644 cases produced

The 2022 Preface slides sensuously from the glass with enticing aromas of crushed blueberry, chocolate covered cherries, warm cassis, and raspberry reduction interlaced with attractive notions of sandalwood incense and baked clay. A core of gorgeous black fruits glides across the silky palate and is framed by ripe, fine-grained tannins on the extended and energetic finish. Enjoy today with a brief decant. Best from 2024 to 2031.

