

SKIPSTONE

2022 SKIPSTONE RIPPLE EFFECT CABERNET SAUVIGNON

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

80% Cabernet Sauvignon, 14% Merlot, 6% Cabernet Franc

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 4 lots that comprised the final blend of this wine were fermented and left on the skins for an average of 25 days prior to pressing. The wine was aged for 19 months in 50% new French oak barrels prior to being bottled unfined and unfiltered.

729 cases produced.

The 2022 Ripple Effect leaps from the glass with sensual aromas of blackberry reduction, ripe wild berries, graham cracker crust, and plum skin. The sumptuous palate is rich and dense with flavors of black cherry and crème de cassis intertwined with hints of spice box, dark chocolate, and pine. The finish is long and pure, revealing a gorgeous sweet floral note and perfectly integrated tannin. Best enjoyed 2025-2034; we recommend a 1 hour decant if enjoying in 2025.

