

SKIPSTONE

2022 SKIPSTONE SOFIA'S VINEYARD CABERNET SAUVIGNON

Winemaking Team

Laura Jones – Winemaker

Philippe Melka – Winemaking Consultant

Varietal Composition

100% Cabernet Sauvignon

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. The lot that comprised the final blend of this wine were on the skins for 27 days prior to pressing. The wine was aged for 19 months in 85% new French oak barrels prior to being bottled unfined and unfiltered.

83 cases produced

Exquisitely crafted from the finest blocks of our hillside estate, the 2022 Sofia's Vineyard exudes elegance and poise. This seductive elixir opens with gorgeous aromas of warm blackberries, mulberry preserves, dried lavender, white sage, and cast iron punctuated by the hallmark essence of Skipstone's distinct gravelly loam soil. This is a wine of presence on the palate, with luxurious layers of dense black fruit framed by powdery, polished tannins. This wine has the drive and verve to follow a long and intriguing evolution in the cellar. Enjoy today with at least a 2 hour decant. Best 2028-2047.

