

S K I P S T O N E

2023 SKIPSTONE PREFACE

Winemaking Team

Laura Jones - Winemaker

Philippe Melka – Consulting Winemaker

Varietal Composition

57% Cabernet Sauvignon, 20% Merlot, 13% Cabernet Franc, 10% Malbec

Vintage Notes

The 2023 vintage was extraordinary. The exceptionally long and cool growing season provided new-perfect conditions in the vineyard for uniform ripening, complex flavor development, and impeccable tannin ripeness. The wines of this spectacular vintage will be known for their purity of fruit, depth of flavor and refined, silky structure. With remarkable balance, freshness, and age-worthy potential, the 2023 vintage is poised to be one of the region's most celebrated this century.

Winemaking regime

Skipstone hand-sorted then precision optical sorted berry by berry the grapes from our estate. Each of the 11 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 20 months in 40% new French oak barrels prior to being bottled unfinned and unfiltered.

558 cases produced

A wine of outstanding density and freshness, the 2023 Preface opens with attractive aromas of raspberry reduction, ripe mulberry, and red cherry, accented with alluring notes of pine resin, strawberry pie, cinnamon stick, and aniseed. Youthful yet approachable, the luxurious entry coats the palate with textured layers of red fruits accented by exotic spices. The long finish is succulent, seamless, and braced by well-integrated fine tannin. Enjoy today with a brief decant. Best from 2025-2033.

