

2018 SKIPSTONE FAULTLINE VINEYARD

Skipstone's interpretation of a Right-Bank Bordeaux Blend. The 2018 Faultline Vineyard exhibits a deep purple hue – a sign of the concentration of the 2018 vintage. The meaty and floral aromas contributed by the cabernet franc, combined with the plush, fine juicy midpalate from the merlot, Cabernet Sauvignon and Malbec make for a sensationally complex wine.

Proprietors

FAHRI & CONSTANCE DINER

Winemaker

PHILIPPE MELKA

WINEMAKING

Blend – 52% CABERNET FRANC, 41% MERLOT, 5% CABERNET SAUVIGNON, 2% MALBEC

Fermentation – 22 DAYS on SKINS, STAINLESS STEEL TANKS

Cooperage – 56% NEW FRENCH OAK [various cooperages]

Aging – 18 MONTHS

Fining and Filtration - NONE

VINEYARD

Vineyard – SKIPSTONE ESTATE

Appellation – ALEXANDER VALLEY

Blocks – BLOCK 19 & 20 Cabernet Franc, BLOCK 6 Merlot

Clones – CLONE 214 Cabernet Franc, CLONE 3 Merlot

Rootstocks – 110R on HILLSIDES, 101-14, and 420A on BENCHLAND

Age of Vines (in 2016) – 9 to 25 YEARS

Harvested – 21 SEPTEMBER to 11 OCTOBER, 2018

BOTTLING

Cases Produced (12 x 750 ml bottles) - 371

Bottled – 11 JUNE 2020

Released – 10 MARCH 2021

pH, TA, Alcohol – 3.64, 6.0, 14.8 %

Release Price per Bottle - \$170

TASTING NOTES

The exquisitely perfumed Faultline Vineyard bursts from the glass with aromas of raspberry chutney, Herbs de Provence, and hints of cocoa. On the palate, the densely packed flavors of fig paste, raspberry reduction, hoisin, and sous bois are carried gracefully throughout this expansive mouthfeel and finish that persists for 60 seconds. This exceptionally poised, slightly more “masculine” Faultline Vineyard is a harmonious blend that speaks to the site at which it is grown.

2018 SKIPSTONE MERLOT

From our Faultline Vineyard blocks of Merlot, this wine exudes everything we love about Merlot. Soft, plush fruit character and baking spices. The long, cooler 2018 growing season provides for a wine with intense color, subtle aromatics, and fantastic aging potential. Slower to blossom in the bottle, our 2018 wines show well now with decanting while benefiting greatly from cellaring.

Proprietors

FAHRI & CONSTANCE DINER

Winemaker

PHILIPPE MELKA

WINEMAKING

Blend – 83% MERLOT, 12.1% Malbec, 4.9% CABERNET SAUVIGNON

Fermentation – 20 DAYS on SKINS, STAINLESS STEEL TANKS

Cooperage – 43% NEW FRENCH OAK [various cooperages]

Aging – 18 MONTHS

Fining and Filtration - NONE

VINEYARD

Vineyard – SKIPSTONE ESTATE

Appellation – ALEXANDER VALLEY

Blocks – BLOCKS 6, 24, 25 Merlot, LAS ROCAS Cabernet Sauvignon, FAULTLINE VINEYARD Malbec

Clones – clone 3 and 341 Merlot

Rootstocks – 110R on hillsides, 101-14, Riparia Gloire, and 420A on benchland

Age of Vines (in 2018) – 9 to 25 years

Harvested – 6 SEPTEMBER to 5 OCTOBER, 2018

BOTTLING

Cases Produced (12 x 750 ml bottles) - 217

Bottled – 11 JUNE 2020

Released – 10 MARCH 2021

pH, TA, Alcohol – 3.51, 0.63, 14.5%

Release Price per Bottle - \$140

VINTAGE NOTE

Initially unassuming and reticent, the 2018 Skipstone Merlot unfurls its bouquet of freshly picked raspberry and plum, bergamot tea, and cedar with time in the glass. Exuberant and packed with candied plum drizzled with a touch of aged balsamic notes, this wine drapes softly, with silky tannins and mouth-watering acidity. This polished wine glides across the palate effortlessly.

2018 SKIPSTONE OLIVER'S BLEND

Since the inaugural Skipstone vintage of 2005, our annual approach with Oliver's Blend is to create a blend of Cabernet Sauvignons from up to 20 individual small lots. Each lot has a unique profile (based on soil type, exposure and clonal selection) and blended they create a foundation. This Cabernet Sauvignon is then embellished with small amounts of our other blending varietals to best showcase the vintage.

Proprietors

FAHRI & CONSTANCE DINER

Winemaker

PHILIPPE MELKA

WINEMAKING

Blend – 100% Cabernet Sauvignon
Fermentation – 29 DAYS on the skins, in stainless steel tank
Cooperage – 46% new French oak
Barrel aging – 18 months
Fining and Filtration – none

VINEYARD

Vineyard – SKIPSTONE ESTATE
Appellation – ALEXANDER VALLEY
Blocks – LAS ROCAS Cabernet Sauvignon
Clones – 7, 341 & 191 Cabernet Sauvignon
Rootstocks – 110R on hillsides, 101-14 on benchland
Age of Vines (in 2018) – 15 to 24 years
Harvested – 16 to 25 October, 2018

BOTTLING

Cases Produced (12 x 750 ml bottles) - 795
Bottled – 12 June 2020
Released – 14 October 2020
pH, TA, Alcohol – 3.67, 0.59, 14.9%
Release Price per Bottle - \$170

TASTING NOTE

A mélange of black cherry, lilac, and lavender aromas waft from the glass. Bursting with vibrant blue and red fruits, the impact of this glorious wine is felt immediately. The depth and complexity of this wine gradually builds through the midpalate as flavors of cocoa, black fig paste, and fresh cut cedar emerge, and reaches a crescendo during a finish that persists for 60 seconds, carrying its fine-grained tannins gracefully. A wine of pure class and refinement that speaks to the soul of Skipstone and reflects the terroir of our hillside Las Rocas Vineyard. Best from 2022 through 2040. Enjoy now with a recommended 2+ hour decant.

2018 PREFACE PROPRIETARY RED

Preface, as its name implies, provides an introduction to the Skipstone estate vineyard. Made with the same exacting attention that goes into every bottle of Skipstone, this estate-grown wine is blended to offer a more accessible wine in the glass upon release.

Proprietors

FAHRI & CONSTANCE DINER

Winemaker

PHILIPPE MELKA

WINEMAKING

Blend – 66% CABERNET SAUVIGNON, 19% MERLOT, 9% MALBEC, 6% CABERNET FRANC,

Fermentation – 27 DAYS on SKINS, STAINLESS STEEL TANKS

Cooperage – 29% NEW FRENCH OAK

Barrel aging – 18 MONTHS

Fining and Filtration - NONE

VINEYARD

Vineyard – SKIPSTONE ESTATE

Appellation – ALEXANDER VALLEY

Blocks – SOUTH FACE and FAULTLINE VINEYARD Merlot, POND BLOCK Cabernet Franc, LAS ROCAS and FAULTLINE VINEYARD Cabernet Sauvignon, FAULTLINE VINEYARD Malbec

Clones – clone 3 and 341 Merlot, clone 214 Cabernet Franc, clone 7 Cabernet Sauvignon

Rootstocks – 110R on hillsides, 101-14, Riparia Gloire, and 420A on benchland

Age of Vines (in 2018) – 9 to 25 years

Harvested – 17 SEPTEMBER to 24 OCTOBER, 2018

BOTTLING

Cases Produced (12 x 750 ml bottles) - 785

Bottled – 13 JUNE 2020

Released – 5 OCTOBER 2020

pH, TA, Alcohol – 3.66, 0.61, 14.5%

Release Price per Bottle - \$70

VINTAGE NOTE

This Cabernet Sauvignon dominant Bordeaux blend incorporates all four red varieties on our estate: Cabernet Sauvignon, Merlot, Malbec, and Cabernet Franc. 2018 was a cooler vintage than average throughout the entire growing season, which allowed for long hangtimes – a combination that yielded wines of full flavor ripeness, moderate alcohols and mouthfeel, and beautifully vibrant aromatics. Bright red fruits interwoven with fresh violets and a hint of cedar interwoven pop from the glass. Red cherry and raspberry form the core of this wine's bursting blend of flavors. A touch lighter than the rest of the Skipstone wines, Preface has a medium body, yet displays the classic Skipstone vineyard characteristics: purity of fruit, density, and freshness.

With a decade of aging potential, this wine is best enjoyed 2020-2028. We recommend a 30 minute decant on Preface if opened within the first year of bottling.

2018 SKIPSTONE MALBEC

Our small block of Malbec has traditionally been reserved for blending into Faultline Vineyard or Oliver's Blend. We have always been pleased by the intense berry notes and vibrant violet color that it adds to any blend. Beginning with the 2014 vintage, we decided our Malbec was too special to relegate only to a supporting role, and thus decided to start bottling a small amount of this wine on its own.

Proprietors

FAHRI & CONSTANCE DINER

Winemaker

PHILIPPE MELKA

WINEMAKING

Blend – 100% MALBEC

Fermentation – 16 DAYS on SKINS, STAINLESS STEEL TANKS

Cooperage – 44% NEW FRENCH OAK

Aging – 18 MONTHS

Fining and Filtration - NONE

VINEYARD

Appellation – ALEXANDER VALLEY

Blocks – FAULTLINE Malbec

Clones – CLONE 9 Malbec

Rootstocks – RIPARIA GLOIRE on BENCHLAND

Age of Vines (in 2018) – 11 YEARS

Harvested – 19 and 25 OCTOBER, 2018

BOTTLING

Cases Produced (12 x 750 ml bottles) – 299

Bottled – 12 JUNE 220

Released – October 14 2020

pH, TA, Alcohol – 3.61, 0.63, 14.9%

Release Price per Bottle - \$140

TASTING NOTES

Fluorescent purple hues and a deep, inky appearance in the glass make for a striking first impression. Ripe plums and blackberry preserves dance alongside savory notes of sage, sandalwood incense, rose, and white pepper. Concentrated blue and black fruits mingle with toffee and graphite in the initial attack, which glides effortlessly through the midpalate and provides a finish that is notable for its velvety, mouth-filling textural richness.

Best from 2021 through 2030.