



★ SKYFALL ☾

VINEYARD

Skyfall Vineyard Story

Skyfall Vineyard is named for massive car-sized boulders scattered among the vines, appearing to have fallen from the sky. These glacial rocks were left in the wake of the ancient Missoula floods that cut the Columbia River. Floods deposited silty loam soil mixed with volcanic ash for soil conditions that create complex, elegant wines.

Dave Minick oversees all vineyard management for consistent, perfectly ripe grapes across Skyfall vineyard sites. All vineyards receive the same environmentally responsible care with minimalist intervention.

Skyfall Vineyard fruit is sourced from Washington's top AVA's within Columbia Valley including Horse Heaven Hills, Wahluke Slope, and Yakima Valley. Columbia Valley has optimal growing conditions with hot days allowing grapes to ripen and cool nights where acidity develops. This means Skyfall Vineyard wines are well balanced with crisp acidity, firm tannins, and ripe fruit structure and ready for immediate enjoyment.

Dave Minick, Vineyard Steward



"My grandfather would always tell me, "great wine starts with finding the ideal vineyard site," which is a lot easier said than done. I walked a lot of vineyards before finding Skyfall."

Dave Minick is a 3rd Generation Washington State Winegrower, growing grapes since he was 15 years old. He also developed a compost program for naturally enriching soils (more cost effective and gentler than synthetic fertilizers) and uses low impact vehicles in the vineyards.

Points of Distinction

- Columbia Valley has near perfect growing conditions that produce grapes rich in flavor, acidity and tannic structure
- Large diurnal temperature swings of up to 40° allow grapes to ripen during warm days and develop acidity during cool nights
- 2.5 more hours of sunlight than California contribute to full grape ripeness
- Naturally dry growing conditions from Rainshadow force concentration of flavors
- Volcanic ash and sandy loam soils impart flavors and control drainage





CHARDONNAY

Varietal Composition

Chardonnay, Roussanne, Semillion, Viognier

Sourcing

Yakima Valley, Horse Heaven Hills, Royal Slope

Winemaking

The grapes were picked at the peak of ripeness during the early morning hours to preserve maximum fruit expression. The fruit was then immediately crushed and sent to tank to chill prior to yeast inoculation. The wines were fermented slowly over 2 weeks at around 55°F. Throughout the winemaking process the wines were kept in a near zero oxygen environment to preserve the color and intense fruit aromas.

Tasting Notes

Toasted hazelnuts and Asian pear in the nose. Rich and creamy on the palate with apple, toasted almond and lingering notes of meyer lemon and creme brulee.



RED BLEND

Varietal Composition

Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc, Sangiovese

Sourcing

Horse Heaven Hills, Yakima Valley, Walla Walla, Columbia Valley

Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked, the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were aged for 6 months in 70% American, 30% French Oak. The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

Tasting Notes

Wonderful berry fruit on the nose with integrated oak notes woven throughout. On the palate black cherry and blackberries mingle with spice and oak notes. A broad and rich wine with a long elegant finish



CABERNET SAUVIGNON

Varietal Composition

Cabernet Sauvignon, Merlot, Syrah

Sourcing

Columbia Valley, Yakima Valley, Horse Heaven Hills, Wahluke Slope, Walla Walla

Winemaking

The grapes were picked at the peak of ripeness during the early morning to preserve maximum fruit expression. Once picked, the fruit was de-stemmed, crushed and cold soaked for 24-48 hours until optimal color extraction was reached. The wines were aged for 6 months in 90% American and 10% French Oak. The blend was then assembled and allowed to co-mingle for 30 days prior to bottling.

Tasting Notes

Black currant leads from the nose through the mid-palate. The fruit evolves into dark blackberry with hints of cocoa and vanilla. This is a big, structured wine with nice lingering flavors.