



## 2018 HAMEL FAMILY RANCH SONOMA VALLEY

### TASTING NOTES

Dark purple in the glass, the aromas unfurl with an assemblage of cassis, dried raspberry and blackberry fruits framed by notes of game, cigar box and burning embers. A satin and texturally plush wine, the mid-palate shows a supple richness that gains momentum to a firm and powerful finish, reverberating the vaporous mineral character of the volcanic ash of the terroir.

An integrated oak spice is threaded throughout, reinforcing the wine's strong persistence and composure. Enjoy this wine upon release or in its development over the next 15 years.

### VINTAGE NOTES

The 2018 winter was warmer and drier than average with only eight inches of rain. Fortunately, that pattern was reversed in March and April with an additional eight inches, normalizing vine vigor. Though spring and summer were the coolest we have seen in six years, the seasons aligned with average temperatures from the past 20 years. Continuing our transition to dry farming, we farmed 75% of our vineyards without a single irrigation. The gentle accumulation of heat through the summer led to an extended season, allowing the grapes to fully ripen with lots of phenolic complexity and maturation. Harvest began on August 30th and was completed on October 17th. Aside from rain showers at the beginning of October, the benevolent fall weather pattern allowed us to pick at optimal ripeness, yielding wines of elegant and precocious potential.

**VINTAGE:** 2018 | **APPELLATION:** Sonoma Valley

**BLEND:** 87% Cabernet Sauvignon, 13% Cabernet Franc

**VINEYARDS:** 100% Hamel Family Ranch

**FERMENTATION:** 66% Concrete Tanks, 25% Stainless Steel Tanks, 9% Oak Tanks

**AGING:** 20 Months, 46% New French Oak Barrels, 54% Neutral French Oak Barrels

**HARVEST DATES:** 9.22.18 – 10.8.18 | **BOTTLING DATE:** 7.17.20

**PRODUCTION:** 550 cases | **ALCOHOL:** 14.5%

**SRP:** \$160

Hamel produces estate-grown wines from the western hillsides of the Mayacamas Mountains in the Moon Mountain District and Sonoma Valley. With a commitment to dry farming, certified organic and biodynamic practices and a meticulous focus on terroir, Hamel's winegrowing team aims to express the distinctive volcanic character of their vineyard sites through Cabernet Sauvignon, Sauvignon Blanc and Grenache blends. As a family-owned and operated winery, Hamel is committed to sustainability, stewardship and forward-thinking innovation.

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