



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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2018 NUNS CANYON VINEYARD

MOON MOUNTAIN DISTRICT

TASTING NOTES

Opening with a deep ruby robe in color, the wine unveils a contemplative nose of red cherry, blackberry and blueberry tightly woven with a floral and savory character of lavender, sage, crushed rock and iron. Underlaid with a confidence of restraint, the wine is sleek and vertical with impressive persistence building elegantly across the palate. It finishes with saturated and refined tannin that resonates with a distinct and complex mineral vein that is characteristic of fractured basalt.

A contemplative wine with a tremendous capacity for aging, this will reward cellaring over the next 20 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: Moon Mountain District

BLEND: 74% Cabernet Sauvignon, 26% Cabernet Franc

VINEYARDS: 100% Nuns Canyon Vineyard

FERMIENTATION: 60% Stainless Steel Tanks, 25% Concrete Tanks, 15% Oak Tanks

AGING: 20 Months, 36% New French Oak Barrels, 64% Neutral French Oak Barrels

HARVEST DATES: 9.9.18 – 9.17.18 **BOTTLING DATE:** 7.17.20

PRODUCTION: 1,300 cases | ALCOHOL: 14.5%

SRP: \$160