



2019 ISTHMUS MOON MOUNTAIN DISTRICT

TASTING NOTES

Deep ruby hued, a lifted nose of dark cherry, plum and fresh black and blue fruits unwinds from the glass mingled with violets, sage, umami and crushed stone. The palate is multidimensional and complete, centered around a layered textural core and depth that progresses with momentum towards an expansive finish.

The wine shows an impeccable balance of refinement of tannin and lively freshness that allows it to be accessible in the near term. The wine will continue to develop and can be opened over the next ten to fifteen years.

VINTAGE NOTES

The 2019 vintage began with steady precipitation throughout the winter months, with a record of eighteen inches of rainfall occurring in February. On top of the wet conditions, cooler weather in February and March caused a later start to the growing season in April. An additional four inches of rain in May created healthy and strong vigor and growth in the vines through the end of July. The wet conditions of the spring were followed by a dry summer culminating with a warm August, allowing for optimal ripening conditions following veraison. With the abundant winter and spring rainfall and our dedication to farming without irrigation, we were able to dry farm 75% of our vineyards in 2019. The warm and dry conditions allowed the grapes to fully ripen, and harvest began with Sauvignon Blanc on August 27th and continued gradually throughout the first half of September. A dry heat wave beginning on September 24th accelerated the harvest, which was completed by October 7th. The 2019 wines will be defined by purity of fruit and bright freshness.

VINTAGE: 2019 | **APPELLATION:** Moon Mountain District

BLEND: 53% Cabernet Sauvignon, 28% Merlot, 18% Cabernet Franc, 1% Petit Verdot

VINEYARDS: 89% Nuns Canyon Vineyard, 11% Hamel Family Ranch

FERMENTATION: 68% Stainless Steel Tanks, 31% Concrete Tanks, 1% Oak Tanks

AGING: 18 Months in 22% New French Oak Barrels, 78% Neutral French Oak Barrels

HARVEST DATES: 9.14.19 – 10.7.19 | **BOTTLING DATE:** 2.20.24

PRODUCTION: 335 cases | **ALCOHOL:** 14.5%

SRP: \$90

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.

Media Contact: Sam Folsom
sam@folsomandassociates.com