



2019 NUNS CANYON VINEYARD

MOON MOUNTAIN DISTRICT

TASTING NOTES

Dark ruby unwinding in the glass, a brooding bouquet of fresh raspberry and cherry opens over notes of peony, coniferous forest floor and sandalwood. The structure is tightly knit, layered and substantial.

Energetic from the attack, the palate is lifted through arching tannin to a powerful, ferrous finish that carries reserves of minerality and salinity. Textured, refined and complex, this wine will continue to further develop over the next 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

VARIETY: 78% Cabernet Sauvignon, 22% Cabernet Franc

VINEYARDS: 100% Nuns Canyon Vineyard

FERMENTATION: 57% Stainless Steel Tanks, 25% Oak Tanks, 18% Concrete Tanks

AGING: 20 Months, 32% New French Oak Casks and Barrels, 68% Neutral French Oak Barrels

HARVEST DATES: 9.18.19 – 10.4.19 | **BOTTLING DATE:** 6.1.21

PRODUCTION: 867 Cases | **ALCOHOL:** 14.3%