



## 2019 PAMELITA RESERVE SONOMA VALLEY

### TASTING NOTES

A deep ruby as it swirls in the glass, the wine offers finessed, tightly coiled aromas of dark cherry and wild blackberry with roses, wet stone, sage and iron. This is a wine of both scale and precision. The palate is multidimensional with layers of chiseled and weightless tannin that carry linear momentum towards an expansive finish that resonates with impressive mineral tension. This wine is a monument of Volcanic terroir and will continue to further develop over the next twenty 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.

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.

**VINTAGE:** 2019 | **APPELLATION:** Sonoma Valley

**VARIETY:** 100% Cabernet Sauvignon

**VINEYARDS:** 100% Nuns Canyon Vineyard

**FERMENTATION:** 100% Stainless Steel Tanks

**AGING:** 21 Months, 33% New French Oak Casks & Barrels, 67% Neutral French Oak Barrels

**HARVEST DATES:** 9.30.19 – 10.4.19

**BOTTLING DATE:** 7.17.21

**PRODUCTION:** 276 cases

**ALCOHOL:** 14.3%

**SRP:** \$225

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