



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.

2020 STRATUM RED WINE SONOMA VALLEY

TASTING NOTES

Up and down the western slopes of Sonoma's Mayacamas Mountains lie rare deposits of volcanic soils brimming with energy and tension.

Through deep yet wide-ranging analysis of these elusive terroirs and the application of ultra-precision farming and winemaking, Hamel has captured a pure expression of these qualities in a new Cabernet Sauvignon blend.

In homage to the central role geologic exploration played in crafting this wine and in recognition of it being a singular expression of an expansive area, we call it "Stratum."

TASTING NOTES

Dark ruby swirling in the glass, the bouquet reveals dark cherry, plum and cassis, complemented by notes of violets, cedar and iron. Dark fruit flavors envelop a sanguine mineral core on the palate, framed by fine, supple tannins and a refreshing vibrancy. Balanced and classically poised, the wine shows an intricate, chalky minerality that brings flavor and persistence. Enjoyable in the near-term, the wine will continue to develop over the next 10 years.

VINTAGE: 2020 | **APPELLATION:** Sonoma Valley

BLEND: 66% Cabernet Sauvignon, 34% Merlot

VINEYARDS: 77% Nuns Canyon Vineyard, 23% Hamel Family Ranch

FERMENTATION: 56% neutral French oak barrels, 30% Stainless Steel tanks, 14% concrete eggs

AGING: 12 months in 72% neutral French oak casks, 9% new French oak barrels, 19% 1-year-old French oak barrels followed by 5 months in 100% concrete tanks.

HARVEST DATES: 8.31.20 – 9.19.20 | **BOTTLING DATE:** 6.27.22

PRODUCTION: 1,987 cases | **ALCOHOL:** 14.3%

SRP: \$60

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