



## 2018 ISTHMUS RED WINE

SONOMA VALLEY

### TASTING NOTES

A deep ruby tone in the glass, the wine displays notes of black fruits and cassis over an aromatic fabric of iron, clove, graphite, cedar and balsam. Dense and layered in texture, the palate shows ripe and juicy black fruit tannins woven into a monolith of structure. Through the richness, an integrated freshness and streak of minerality invigorates the wine towards a sustained and powerful finish.

An Isthmus for the ages, the wine is just at the tip of accessibility, but will continue to develop and reward those who cellar 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.

### ACCOLADES

# 95 POINTS

*Robert Parker*  
WINE ADVOCATE

*"Blackcurrants and cherries with slowly emerging wafts of tobacco, charcuterie, graphite and dried herbs. The medium-bodied palate is powdery and seamless, its structural balance giving it a featherweight feel in the mouth. Fresh, smooth, long and layered, it's an easy-drinking yet complex meritage that will benefit from another 2-3 years in bottle to unwind."*

-Erin Brooks, Wine Advocate, March 2023

VINTAGE: 2018 | APPELLATION: Sonoma Valley

BLEND: 64% Cabernet Sauvignon, 18% Merlot, 14% Cabernet Franc, 4% Petit Verdot

VINEYARDS: 65% Hamel Family Ranch and 35% Nuns Canyon

FERMENTATION: 64% Stainless Steel Tanks, 31% Concrete Tanks, 5% Neutral French Oak Tanks

AGING: 12 months in 74% Neutral French Oak Barrels, 26% New French Oak Barrels followed by 7 months in 100% Concrete Tanks

HARVEST DATES: 9.6.18 – 10.17.18 | BOTTLING DATE: 6.3.20

PRODUCTION: 2,698 cases | ALCOHOL: 14.5%