



2019 NUNS CANYON VINEYARD



ACCOLADES

97 POINTS

ROBERT PARKER WINE ADVOCATE

"If you haven't discovered Hamel, it looks as though they merit serious attention from wine consumers."

— Erin Brooks, March 2023

95 POINTS

JEB DUNNUCK

"I love its layered aromas of red and black fruit, fresh wild herbs, and lifted graphitic earth. Full-bodied without weight, it has great structure, with loads of rocky earth, black cherry, black raspberry, and savory herbs, as well as notes of olive on the finish."

— Audrey Frick, July 2023

VINTAGE NOTES

The 2019 vintage began with steady winter precipitation, including a record eighteen inches of rain in February. Cooler weather in February and March delayed the growing season until April. Another four inches of rain in May promoted strong vine growth through late July. Spring's wet conditions were followed by a dry summer and warm August, creating ideal ripening conditions after veraison. Thanks to abundant rainfall and our commitment to dry farming, 75% of our vineyards required no irrigation. Grapes ripened fully, with harvest beginning August 27 with Sauvignon Blanc and continuing gradually through mid-September. A dry heat wave starting September 24 accelerated picking, which concluded by October 7. The 2019 wines are marked by purity of fruit and bright freshness.

TASTING NOTES

Dark ruby 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 by arching tannins to a powerful, ferrous finish with deep reserves of minerality and salinity. Textured, refined, and complex, this wine will continue to develop over the next fifteen years.

INFORMATION

Variety	78% Cabernet Sauvignon, 22% Cabernet Franc		
Vineyard	100% Nuns Canyon Vineyard		
Appellation	Moon Mountain District	Harvest Dates	9.18.19 – 10.4.19
Vintage	2019	Bottling Date	6.1.21
Production	867 Cases	Alcohol	14.3%
Fermentation	57% Stainless Steel Tanks, 25% Oak Tanks, 18% Concrete Tanks		
Aging	12 months in 32% New French Oak Casks and Barrels, 68% Neutral French Oak Barrels followed by 6 months in Concrete Tanks		