



2020 STRATUM

VINTAGE 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.

INFORMATION

Variety	66% Cabernet Sauvignon, 34% Merlot		
Vineyard	77% Nuns Canyon Vineyard, 23% Hamel Family Ranch		
Appellation	Sonoma Valley	Harvest Dates	8.31.20 – 9.19.20
Vintage	2020	Bottling Date	6.27.22
Production	1,987 cases	Alcohol	14.3%
Fermentation	56% Neutral French Oak Barrels, 30% Stainless Steel Tanks, 14% Concrete Eggs		
Aging	2 months in 72% neutral French oak casks, 9% new French oak barrels, and 19% 1-year-old French oak barrels, followed by 5 months in 100% concrete tanks.		

