



2018 NUNS CANYON VINEYARD



VINTAGE NOTES

The 2018 winter was warmer and drier than average with only eight inches of rain. Fortunately, that pattern reversed in March and April with an additional eight inches, normalizing vine vigor. Though spring and summer were the coolest in six years, the seasons aligned with average temperatures from the past twenty years. Continuing our transition to dry farming, we farmed 75% of our vineyards without a single irrigation. Gentle heat accumulation through summer led to an extended season, allowing grapes to fully ripen with abundant phenolic complexity and maturation. Harvest began August 30 and concluded October 17. Aside from rain showers in early October, the benevolent fall weather allowed us to pick at optimal ripeness, yielding wines of elegant and precocious potential.

TASTING NOTES

Opening with a deep ruby robe, the wine unveils a contemplative nose of red cherry, blackberry, and blueberry, tightly woven with floral and savory notes of lavender, sage, crushed rock, and iron. Underlaid with confident restraint, the wine is sleek and vertical, with impressive persistence building elegantly across the palate. It finishes with saturated, refined tannins and a mineral vein characteristic of fractured basalt. This contemplative wine, with tremendous aging potential, will reward cellaring over the next twenty years.

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.

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INFORMATION

Variety	74% Cabernet Sauvignon, 26% Cabernet Franc		
Vineyard	100% Nuns Canyon Vineyard		
Appellation	Moon Mountain District	Harvest Dates	10.9.18 – 10.17.18
Vintage	2018	Bottling Date	7.17.20
Production	1,300 cases	Alcohol	14.5%
Fermentation	60% stainless steel tanks, 25% concrete tanks, 15% oak tanks		
Aging	20 months in 36% new French oak barrels, 64% neutral French oak barrels		