



2019 ISTHMUS RED WINE



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 start of the growing season until April. An additional four inches of rain in May encouraged strong vine growth through late July. The wet spring was followed by a dry summer and warm August, providing ideal ripening conditions post-veraison. Thanks to the abundant rainfall and our commitment to dry farming, 75% of our vineyards were farmed without irrigation in 2019. The warm, dry weather allowed the grapes to ripen fully. Harvest began with Sauvignon Blanc on August 27 and continued steadily through mid-September. A dry heat wave starting September 24 accelerated picking, which concluded by October 7. The 2019 wines are defined by purity of fruit and bright freshness.

TASTING NOTES

Deep ruby-hued, the lifted nose reveals dark cherry, plum, and fresh black and blue fruits, mingled with violets, sage, umami, and crushed stone. The palate is multidimensional and complete, centered on a layered core that builds toward an expansive finish. Impeccably balanced, with refined tannins and lively freshness, the wine is accessible now yet will continue to evolve over the next ten to fifteen years.

ACCOLADES

96 POINTS

ROBERT PARKER WINE ADVOCATE

"Bursting with Morello cherries, baked blueberries, charcuterie, fried savory herbs and peppercorn—complex yet open for business. Medium to full-bodied, the palate is concentrated and oral with persistent acidity, silty tannins and fragrant violet and graphite nuances on the long finish."

—Erin Brooks, Wine Advocate, March 2023

INFORMATION

Variety	53% Cabernet Sauvignon, 28% Merlot, 18% Cabernet Franc, 1% Petit Verdot		
Vineyard	89% Nuns Canyon Vineyard, 11% Hamel Family Ranch		
Appellation	Sonoma Valley	Harvest Dates	9.14.19 – 10.7.19
Vintage	2019	Bottling Date	6.1.21
Production	2,068 cases	Alcohol	14.5%
Fermentation	68% stainless steel tanks, 31% concrete tanks, 1% oak tanks		
Aging	18 months in 22% new French oak barrels, 78% neutral French oak barrels		