

2020 ISTHMUS CABERNET SAUVIGNON



VINTAGE NOTES

Apart from March, each month of the 2020 growing season was warmer than average, leading to a hastened season with smaller canopies and accelerated ripening after an early, uniform veraison. Despite low rainfall and historically warm conditions, we dry farmed 68% of our vineyards. The warm, dry year yielded smaller berries with notable intensity and concentration. Harvest began August 14—our earliest on record—and concluded September 22. An August heatwave preceded the lightning storm that sparked the LNU Fire Complex in remote areas of eastern Napa, the Russian River Valley, and Sonoma Coast. Through grape sampling and micro-fermentations, we assessed our risk and were fortunate to find no impact from these early fires, completing harvest before the September 27 Glass Fire.

TASTING NOTES

Displaying a dark ruby hue in the glass, a bouquet emerges with aromas of dark cherry, plum, sage, and violets, with a deep sanguine tone beneath the fruit. The wine is textured with finely etched tannins layered around vibrant freshness and a tightly coiled mineral core. Expressive and deep, the palate shows elegant lift and verticality that extends through a lasting mineral finish. This wine can be enjoyed now and will continue to gain complexity in the cellar over the next ten 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 sustain-ability, stewardship and forward-thinking innovation.

Media Contact: Sam Folsom sam@folsomandassociates.com

INFORMATION

Variety	95% Cabernet Sauvignon, 5% Cabernet Franc		
Vineyard	100% Nuns Canyon Vineyard		
Appellation	Moon Mountain District	Harvest Dates	9.1.20 – 9.17.20
Vintage	2020	Bottling Date	7.22.22
Production	1,159 cases	Alcohol	14.1%
Fermentation	93% stainless steel tanks, 7% concrete tanks		
Aging	12 months in 35% new French oak casks, 58% neutral oak barrels, 7%		

concrete eggs, followed by 5 months in concrete tanks.