



2020 STRATUM RED WINE

VINTAGE NOTES

The 2020 vintage began with substantial rainfall in December of 2019, which re-filled our soil's water table and allowed for beneficial mineralization of nutrients throughout the early part of winter. Below average rainfall in the first quarter of 2020, combined with above average temperatures, led to an early budbreak across our four estate vineyards. Despite the low rainfall, and the historically warm spring, summer and fall, we were able to dry farm 68% of our vineyards. The dry and warm year yielded smaller berries showing a high degree of intensity and concentration. This allowed for our earliest harvest dates on record beginning on August 14th and finishing on September 22nd.

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	92% stainless steel tanks, 6% concrete tanks, 1% oak tanks		
Aging	12 months in 72% neutral French oak barrels, 9% new French oak casks, and 19% 1-year-old French oak casks, followed by 5 months in concrete tanks		

