

2021 NUNS CANYON VINEYARD



VINTAGE NOTES

2021 was the second dry growing season in a sequence of historic drought years. Our vines responded well, achieving balanced growth and yielding a high-quality crop thanks to the water-deficit tolerance developed through five years of dry farming. We received 12 to 14 inches of total rain between Hamel Family Ranch and Nuns Canyon Vineyard—less than half our typical amount—with peak precipitation in December 2020 and March 2021. After a cooler-than-average spring, summer and late-season conditions were warm and dry. Our red-grape harvest began August 31 at Nuns Canyon Vineyard, concluding September 20—marking our earliest finish on record. With a smaller crop load reflecting the vintage, the wines show balanced fruit, tremendous natural intensity, and power.

TASTING NOTES

Deep ruby in hue, this Cabernet Sauvignon reveals layered aromas of cassis, plum, and dark cherry, framed by sandalwood, sage, and a hint of iron. The palate is powerful yet refined, with notes of plum and wild blackberry unfolding alongside a distinctive savory thread. A fine mineral persistence runs through the wine, lending sapidity, tension and length, while finely honed tannins contribute to a chalky, expansive finish. Structured and monolithic in its youth, this wine will continue to evolve, revealing greater complexity and nuance over time.

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.

Media Contact: Sam Folsom sam@folsomandassociates.com

INFORMATION

Variety	75% Cabernet Sauvignon, 21% Cabernet Franc, 4% Grenache		
Vineyard	100% Nuns Canyon Vineyard		
Appellation	Moon Mountain District	Harvest Dates	9.6.21 – 9.17.21
Vintage	2021	Bottling Date	5.22.23 – 5.23.23
Production	1,052 Cases	Alcohol	14.1%
Fermentation	71% stainless steel tanks, 20% concrete tanks, 9% oak tanks		
Aging	12 months in 33% new French and Austrian oak casks, 41% neutral oak casks, and 26% neutral oak barrels, followed by 7 months in concrete tanks		