



# 2021 STRATUM RED WINE

## VINTAGE NOTES

2021 was the second dry growing season in a sequence of historic drought years. Fortunately, 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 typically warm and dry. Our red-grape harvest began August 30 at Hamel Family Ranch and August 31 at Nuns Canyon Vineyard and concluding on September 20, marking 2021 our earliest finish on record. With a smaller crop load reflecting the vintage conditions, the wines show balanced fruit, tremendous natural intensity, and power.

## TASTING NOTES

The 2021 Stratum Red Wine displays a dark ruby hue in the glass. Its lively and dynamic nose opens with black cherry, blackberry, and raspberry and a hint of flintiness, evolving into a bouquet of fresh sage, wild herbs, and delicate rose petals. These aromas are grounded by a pronounced sanguine quality, reminiscent of crushed, iron-rich volcanic rock. On the palate, layers of ripe plum and pomegranate deliver a vibrant and harmonious character. With a focused tension on the front and mid-palate, the energy and sapidity of the wine's structure extend into a finish shaped by tightly knit, chalky mineral tannins. While approachable in its youth, the wine is structured and will gracefully age over the next seven years.

## INFORMATION

|              |  |               |                  |
|--------------|--|---------------|------------------|
| Variety      | 53% Cabernet Sauvignon, 32% Merlot, 14% Cabernet Franc, 1% Zinfandel   |               |                  |
| Vineyard     | 58% Nuns Canyon Vineyard, 41% Hamel Family Ranch, 1% Armor Plate Vineyard  |               |                  |
| Appellation  | Sonoma Valley  | Harvest Dates | 9.1.21 – 9.20.21 |
| Vintage      | 2021   | Bottling Date | 6.15.23-6.16.23  |
| Production   | 3,000 cases  | Alcohol       | 14.1%            |
| Fermentation | 65% in Stainless Steel Tanks, 35% in Concrete Tanks  |               |                  |
| Aging        | 12 months in 19% New French Oak Vats and Puncheons, 81% Neutral French Oak Barrels and Vats followed by 6 months in Concrete Tanks |               |                  |
| SRP          | \$60   |               |                  |



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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