



# 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 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		

