



2018 NUNS CANYON VINEYARD

VINTAGE NOTES

The 2018 winter was warmer and drier than average with only eight inches of rain. Fortunately, that pattern reversed in March and April with an additional eight inches, normalizing vine vigor. Though spring and summer were the coolest in six years, the seasons aligned with average temperatures from the past twenty years. Continuing our transition to dry farming, we farmed 75% of our vineyards without a single irrigation. Gentle heat accumulation through summer led to an extended season, allowing grapes to fully ripen with abundant phenolic complexity and maturation. Harvest began August 30 and concluded October 17. Aside from rain showers in early October, the benevolent fall weather allowed us to pick at optimal ripeness, yielding wines of elegant and precocious potential.

TASTING NOTES

Opening with a deep ruby robe, the wine unveils a contemplative nose of red cherry, blackberry, and blueberry, tightly woven with floral and savory notes of lavender, sage, crushed rock, and iron. Underlaid with confident restraint, the wine is sleek and vertical, with impressive persistence building elegantly across the palate. It finishes with saturated, refined tannins and a mineral vein characteristic of fractured basalt. This contemplative wine, with tremendous aging potential, will reward cellaring over the next twenty years.

INFORMATION

Variety 74% Cabernet Sauvignon, 26% Cabernet Franc

Vineyard 100% Nuns Canyon Vineyard

Appellation Moon Mountain District

Harvest Dates 10.9.18 – 10.17.18

Vintage 2018

Bottling Date 7.17.20

Production 1,300 cases

Alcohol 14.5%

Fermentation 60% stainless steel tanks, 25% concrete tanks, 15% oak tanks

Aging 20 months in 36% new French oak barrels, 64% neutral French oak barrels

