



2021 NUNS CANYON VINEYARD

VINTAGE NOTES

2021 was the second season in a sequence of historic drought years that began with 2020. Fortunately, we were on our fifth year of transition for our vineyards to dry farming and the vines responded well in achieving balanced growth and yielding a high-quality crop, given their seasoned endurance through water deficit. We received 12 to 14 inches of total rain between Hamel Family Ranch and Nuns Canyon Vineyard -- which is less than half of what we typically receive each year -- with the peak rain occurring in December 2020 and March 2021. The spring was cooler than average and was followed by more normal warm and dry conditions in the summer and end of season. We began harvest with Sauvignon Blanc at Tres Palmas Vineyard on August 19 and the harvest of the red grapes commenced on August 30 at Hamel Family Ranch and August 31 at Nuns Canyon. Harvest was very compressed for the red varieties and ended on September 20, marking the earliest finish to harvest we have on record. With a smaller cropload reflecting the conditions of the 2021 season, we found balanced fruit and wines with tremendous natural intensity and power. In spite of the historic drought conditions, we were able to dry-farm 74% of our total vineyards through the season.

TASTING NOTES

Opening in the glass with a deep ruby hue, the 2021 Nuns Canyon Vineyard 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.

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 Dates	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, 26% Neutral Oak Barrels followed by 7 months in Concrete Tanks		

