



RESERVE SAUVIGNON BLANC

BLEND: 75% *Sauvignon Blanc*, 25% *Semillon*

VINTAGE: 2018 | APPELLATION: *Sonoma Valley*

VINEYARDS: *Tres Palmas*

HARVEST DATES: 8.31.18 – 9.10.18 | PRODUCTION: 427 Cases

FERMENTATION: 58% 500L and 225L *Neutral French Oak Barrels*,
42% *Stainless Steel Tanks*

AGING: 16 Months in 94% *Concrete Tanks*, 6% *New French Oak Barrels*

BOTTLING DATE: 3.16.20 | ALCOHOL: 13.2%

TASTING NOTES

A lightly toned yellow in the glass, the nose is introverted and delicate, with notes of lemon, white peach, Asian pear and crushed rocks. The structure is fresh, long, vertical and elegant with a saline minerality that gives way to a suspended, vaporous finish. Supple yet weightless, the wine is coiled and vibrant. The wine should be decanted if enjoyed over the next two years, but will continue to develop over the following ten years.

VINTAGE NOTES

The 2018 winter was warmer and drier than average with only eight inches of rain. Fortunately, that pattern was reversed in March and April with an additional eight inches, normalizing vine vigor. Though spring and summer were the coolest we have seen 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. The gentle accumulation of heat through the summer led to an extended season, allowing the grapes to fully ripen with lots of phenolic complexity and maturation. Harvest began on August 30th and was completed on October 17th. Aside from rain showers at the beginning of October, the benevolent fall weather pattern allowed us to pick at optimal ripeness, yielding wines of elegant and precocious potential.



ISTHMUS

BLEND: *64% Cabernet Sauvignon, 18% Merlot, 14% Cabernet Franc, 4% Petit Verdot*

VINTAGE: *2018*

APPELLATION: *Sonoma Valley*

VINEYARDS: *65% Hamel Family Ranch, 35% Nuns Canyon Vineyard*

HARVEST DATES: *9.06.2018-10.17.2018*

PRODUCTION: *2,698 Cases*

FERMENTATION: *64% Stainless Steel Tanks, 31% Concrete Tanks, 5% Neutral French Oak Tanks*

AGING: *12 Months in 74% Neutral French Oak Barrels, 26% New French Oak Barrels followed by 17 Months in 100% Concrete Tanks*

BOTTLING DATE: *6.03.2020*

ALCOHOL: *14.5%*

TASTING NOTES

A deep ruby tone in the glass, the wine displays notes of black fruits and cassis over an aromatic fabric of iron, clove, graphite, cedar and balsam. Dense and layered in texture, the palate shows ripe and juicy black fruit tannins woven into a monolith of structure. Through the richness, an integrated freshness and streak of minerality invigorates the wine towards a sustained and powerful finish. An Isthmus for the ages, the wine is just at the tip of accessibility, but will continue to develop and reward those who cellar over the next twenty years. For near term consumption, a decant will allow the wine to show its full depth.

VINTAGE NOTES

The 2018 winter was warmer and drier than average with only eight inches of rain. Fortunately, that pattern was reversed in March and April with an additional eight inches, normalizing vine vigor. Though spring and summer were the coolest we have seen 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. The gentle accumulation of heat through the summer led to an extended season, allowing the grapes to fully ripen with lots of phenolic complexity and maturation. Harvest began on August 30th and was completed on October 17th. Aside from rain showers at the beginning of October, the benevolent fall weather pattern allowed us to pick at optimal ripeness, yielding wines of elegant and precocious potential.



NUNS CANYON VINEYARD

BLEND: *100% Cabernet Sauvignon*

VINTAGE: *2017* | APPELLATION: *Moon Mountain District*

VINEYARDS: *Nuns Canyon Vineyard*

HARVEST DATES: *9.26.2017-10.4.2017* | PRODUCTION: *585 Cases*

FERMENTATION: *65% Concrete Tanks, 27% Stainless Steel Tanks, 8% French Oak Tanks*

AGING: *20 Months, 35% New French Oak Barrels*

BOTTLING DATE: *6.20.2019* | ALCOHOL: *14.5%*

TASTING NOTES

A pure ruby robe in color, notes of fresh blackberry and cassis overlay savory tones of lavender, sage, graphite, tea leaf, soy and crushed rocks. A supple and silky attack on the palette is followed by dense, mouth-coating tannins that build a full, vertical and monolithic structure. This wine is persistent and powerful through its energy and sheer magnitude all the way to a chalky, mineral inflected finish. An impressive wine that will only benefit from time, be sure to watch this wine develop over the next twenty years and decant well in the near term.

VINTAGE NOTES

2017 began with a very wet winter and spring. From November 2016 through May 2017, we received sixty inches of rainfall, approximately twice the precipitation of a normal year. Bud break started at the end of March, and the spring's rains allowed for healthy canopy growth. The vines thrived in early June with the switch to warmer, drier conditions. This set the stage for uniform flowering, ensuring a good fruit set. The weather progressed to a pattern of frequent heat spikes through July, August and into Labor Day. It was the hottest summer we have recorded. Still, we were able to farm twenty percent of our vineyards without irrigation. Harvest began in late August, with the core occurring in late September and early October. 2017 will be defined by lush, bright fruit with ripe tannins and ample acidity. We were fortunate to harvest prior to the wildfires that began October 8th.