

# PROMONTORY

## 2013 Vintage

Only four inches of rain had fallen from January until the first week in April, when budbreak occurred. While the 2013 vintage will be remembered as an early year, here at Promontory harvest didn't begin until late September due to the cool air and frequent fog that circulate within the territory. Yields were smaller than average, and ripeness was reached within ideal and measured conditions - allowing us to capture the essence of each block without haste. We harvested the first blocks on September 25th starting with the western ridge, then continued on to the east facing slopes of metamorphic formations and ended October 15th with the lower volcanic blocks. Due to the complexity of soil, exposure, and elevation, nearly 42 passes were made resulting in 30 distinct vinifications. These aged independently in barrel for almost a year before blending, and then entered the large Austrian oak casks to finish aging over the next few years. The solid core of the final blend retained a characteristic levity that we have come to find familiar.

## 2013 Tasting Notes

Aromas are diverse and complex, with no single primary scent standing above the rest. Some of the more subtle facets are beginning to surface: wet stone, graphite, leather, and fresh spices. Brighter notes create a tension in the nose that then transfers to the palate. In the beginning it is gentle and silky, developing slowly and purposefully into a synthesis of minerality, freshness, and vibrancy. The wine shows its potential for aging with a balance of structure and lightness, as well as a latent potential only to be revealed with time.

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## 2014 Vintage

After a somewhat dry winter, budbreak on March 18<sup>th</sup> marked an early start of the growing season at Promontory. The year continued with consistency; summer was warm and even, devoid of cold extremes, and with no days that exceeded 100°F. After the earthquake on August 24<sup>th</sup>, seasonal creeks and streams that had long been dry began to flow once again. We noticed a subtle change in the vines, which grew more vibrant and youthful as autumn approached. While the rest of the valley was experiencing an early harvest, the cooler climate of the territory tempered the ripening process and set the stage for one of our longer growing seasons to date, second only to 2011. Harvest started slowly on September 10<sup>th</sup> in the higher-elevation, west-facing blocks and continued two weeks later with lower blocks planted on volcanic soil. Lastly, on October 11<sup>th</sup> we began picking Promontory's east-facing blocks planted on metamorphic soil. As has become customary, given the diversity of the territory, nearly 52 harvest passes were made, resulting in 33 distinct fermentations. During vinification the extraction came gently, yielding wines with lively acidity and depth of character.

## 2014 Tasting Notes

The appearance is deep red with a brilliant reflection along the rim. On the nose, hints of graphite, wet stone, and fresh spices interplay with a fruit component that brings notes of fresh, dark berries, notably cassis. The wine begins with precision and tension, as mineral acidity drives linearly from the front to the back of the palate. The tannins, gaining definition, are harmoniously integrated with the density and freshness of the fruit, creating a long and vibrant finale. Elegance and controlled strength are wrapped in the now-familiar structure of Promontory, resulting in a wine with an athletic balance that will drink beautifully over the next 50-plus years.

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## 2015 Vintage

After a dry and unusually warm winter, budbreak occurred in the third week of March, indicating an early beginning for the 2015 growing season. Colder weather during flowering led to lower fruit set, which, along with minimal rainfall throughout the previous three years, resulted in small yields. In late summer, several heat spells nudged temperatures above 100 degrees. These incidences were particularly challenging during August and September, and so the vines needed to use all available resources to maintain a regular ripening path. Harvest began very early—September 8th—but the cool climate of the territory tempered trajectories, allowing us to continue harvesting for four weeks. Nearly fifty-four harvest passes were completed, resulting in forty distinct vinifications. The wine showed generosity and balance from the beginning, while maintaining the innate drive so typical of Promontory.

## Tasting Notes

Deep red in the glass, the 2015 Promontory exhibits luminous nuance along the rim. Vivid on the nose, fresh notes of red fruits are surrounded by the characteristic scents of our territory: wet stone, graphite, lichen, and subtle laurel. The entry is gentle and elegant, building naturally into a lively and generous mid-palate. Tannins are voluminous yet gain definition as they flow along the palate, lending strength and length to the wine. Despite its youth, the wine allows itself to be appreciated without hiding its latent potential—a promise for future decades.

*2015 Vintage & Tasting Notes prepared by Winemaker David Cilli*