



2018 *Exponent* Red Table Wine Santa Cruz Mountains

HARVESTED: September 17th - October 11th, 2018

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: May 2020, 400 cases

COMPOSITION: 46% Cabernet Sauvignon, 34% Merlot, 13% Syrah, 7% Sangiovese

ALCOHOL: 13.8%

WINEMAKER: Colin McNany

VINTAGE NOTES

A cool spring pushed bud break to early April with flowering in June. A moderate summer, with temperatures lower than normal, allowed fruit to mature slowly and evenly. For the first time in many years there was no heat spike in September, again, allowing for extended hang time and phenolic ripeness. Overall, fruit came in later, with yields up, sugars down, and quality exceeding expectations - any winemaker's dream!

WINEMAKING NOTES

Grape clusters were hand picked, destemmed, sorted, and fermented in small 1-2 ton lots. Left on skins for an average of two weeks and punched down manually twice a day before gently pressing to French Oak. Raised up in barrel over the course of 16 months with regular topping and careful SO₂ management for optimal expression of Santa Cruz Mountains terroir. Bottled unfined, unfiltered in May 2020.

TASTING NOTES

Heady aromatics of dark fruits and black tea leaves are juxtaposed by a bright palate of sour cherry, black raspberry and red currants. The Cabernet brings pedigree, the Merlot round and silky mouthfeel. The Syrah contributes earthy undertones, and the Sangiovese sets the blend buzzing with an acidic twang. The 2018 *Exponent* is a great everyday drinker of exciting depth and complexity.

CELLARING

Enjoy over the next 5 years.