



2019 *Exponent* Red Table Wine Santa Cruz Mountains

HARVESTED: September 12-30, 2019

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2021, 336 cases

COMPOSITION: Cabernet, Syrah, Merlot, Sangiovese

ALCOHOL: 13.7%

WINEMAKER: Charlie Miller

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

Spring was long and cold with plenty of rain throughout the region. For those vineyards that started bloom after the rains, the crop was very strong. Everything seemed to come late - from budbreak to bloom and right on through varaison. Ripening came about at a snail's pace, ultimately making for wines with great flavor at lower alcohol levels.

WINEMAKING NOTES

The grapes were handpicked, sorted, and destemmed. Fermented in small lots, a combination of inoculated and indigenous yeast ferments for a combination of control and complexity. Punched down twice daily and in some cases pumped over. Left on the skins for anywhere from 10 to 21 days. Drained and pressed to a combination of new and used French Oak barrels. 19 month élevage. Obsessively tasted and trialed prior to assemblage. Bottled unfinned and unfiltered.

TASTING NOTES

Like a sweet incense, everything from cacao and coffee to blueberries and sour cherries drift from the glass. Racy, exotic, dense, and high-acid, this is about the most complex, everyday pizza wine you're going to find.

CELLARING

Enjoy now or over the next 3-5 years.