



Cabernet Sauvignon 2020

100% ESTATE GROWN & BOTTLED

97% Cabernet Sauvignon 3% Petit Verdot Harvest Harvest date: September 25 October 15, 2020

This vintage stands out as truly exceptional. Before moderate spring and summer temperatures arrived, we experienced average rainfall, with temperatures ranging from the high 80s to the low 90s. The proximity to the coast played a vital role in mitigating a late summer heat wave, allowing our vines to recover gracefully. As a result, the ensuing fruit displayed precise acidity, low sugar levels, and distinctive flavors.

Capturing the unique terroir of our vineyards nestled on volcanic hillsides, we meticulously hand-select grapes that undergo a 25-day fermentation in a combination of oak and concre- te vessels. After fermentation, the wine matures for 22 months, with 50% of the time spent in new French oak barrels. This careful process results in a wine of incomparable character, highlighting finesse and complexity that truly embodies the essence of our hillside vineyard.

98 PTS Lastly, the 2020 Cabernet Sauvignon comes from more volcanic, hillside parcels and is 97% Cabernet Sauvignon with 3% Petit Verdot. Aged in 50% new and 50% once used French oak, it sports a deep plum/purple hue followed by Saint-Julien like notes of crème de cassis, spicy oak, spring flowers, and smoked tobacco. The real deal, it's full-bodied, concentrated, and structured, with incredible purity and precision, ripe tannins, and a great finish. Another sensational Bordeaux blend from this team, it has some up-front appeal yet won't hit maturity for another 7-8 years and will be a 30+ year wine. Bravo! – Jeb Dunnuck

JEB DUNNUCK

97 PTS This winery continues to reveal how intense yet nuanced Santa Ynez Valley Cab can be when no expense is spared. The nose features the expected blackberry aromas but is set apart by the waves of anise, thyme and peppercorn. The palate is lush and polished in structure, offering rich black fruit flavors awash in mocha, vanilla and cappuccino elements that linger long. – Matt Kettman

