



## CONTINUUM 2019

### Sage Mountain Vineyard

50% Cabernet Sauvignon, 37% Cabernet Franc, 7% Petit Verdot, 6% Merlot

**VINTAGE NOTES-** A cold wet winter, with above average rainfall of 48 inches, refreshed the soil during dormancy. These cooler temperatures slowed the start of the growing season pushing bloom 21 days later than estate average, allowing a healthy fruit set to prevail well away from colder spring weather. May rains increased berry size and gave a slightly larger crop averaging 2.6 tones per acre. The season warmed gradually and persistently advancing veraison through August making for a slightly warmer vintage overall. September cooled again extending time on the vine for the last leg of ripening. This pushed the start of harvest 19 days later than estate average starting October 8<sup>th</sup> and concluding on October 25<sup>th</sup>.

**WINEGROWING-** Continuum is estate-grown on our Sage Mountain Vineyard. Its location, high on Pritchard Hill along the eastern ridge above Oakville, overlooks Napa Valley and the San Francisco Bay. The rocky, volcanic soils of the site focus the vine's energy keeping yields low producing fruit of depth and complexity. The 2019 Continuum has an average vine age of 20 years reflecting 38 acres of mature estate vineyard, planted in 1991 and 1996, with additional plantings in 2004, 2010 and 2013. In total, the vineyard is comprised of 42 distinct vineyard blocks. Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Merlot are grown from 1300 to 1600 feet in elevation, on western and southern facing aspects with slight northern and eastern slopes in places. This diversity of plantings on our volcanic soils are the essence of the complexity of Continuum.

**PRODUCTION-** Continuum is 100% estate grown, produced and bottled. All fruit is selectively hand-harvested at night. The fruit is then sorted before and after de-stemming, and gravity fed into French oak or concrete tanks. A three-day cold soak is followed by fermentation, receiving three to four pumpovers daily, and délestage two to three times in total during the most active period. The wine remains on skins in tank for 20 to 40 days. All lots are then drained, basket pressed, and transferred with lees for malolactic fermentation and aging. In 2019, Continuum spent 22 months in barrel. 66 percent of French oak barrels were new and 34 percent were once or twice used. A single concrete amphora was also used for aging. The wine clarified slowly and settled naturally in our cold barrel room, was racked sparingly and bottled without fining or filtration. Each vineyard lot was tasted and carefully considered many times to assemble the 2019 blend.

**TASTING NOTES-** 2019 Continuum showcases the highest percentage of Cabernet Franc to date- revealing the volcanic site and native attributes of Sage Mountain Vineyard. A lively and expressive nose with lifted red fruit, hibiscus and delicate floral notes. The plush entry on the palate reveals concentrated dark fruit, and youthful black mulberry interweaving with layers of savory wild herb, exotic spice and graphite. The 2019 Continuum's mountain fruit expression is enveloped by a supple and silky texture with velvety fine tannins and ferrous minerality. Pleasing all the way though- 2019 Continuum is an elevated and lush dance of power and grace on the palate.

**DECANTING-** For the fullest sensory experience we encourage decanting to allow the wine to breathe before serving. Decanting awakens the wine's more purely fragrant expression and enhances the suppleness of the palate. Continuum is accessible and enjoyable upon release; however extended aging will be richly rewarded.

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