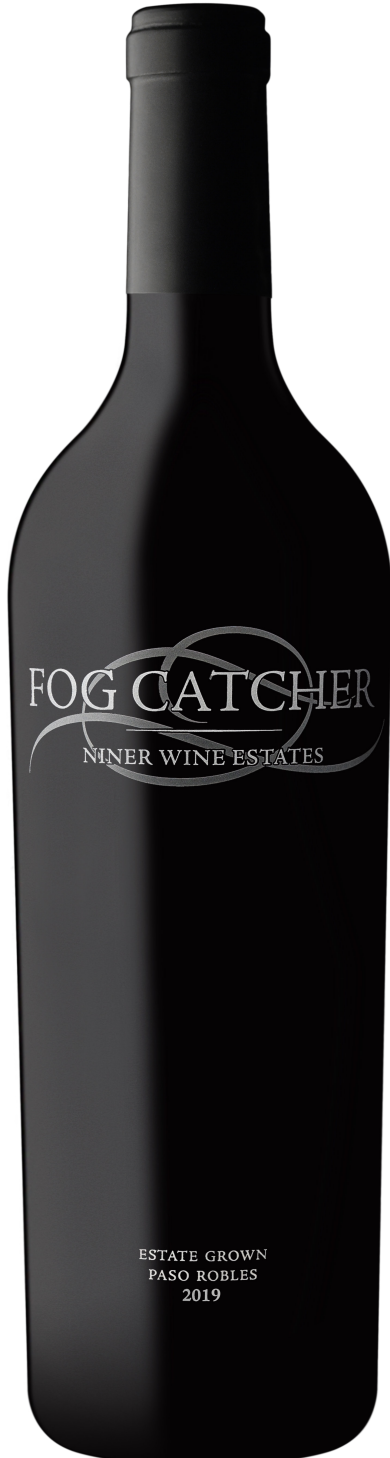


# FOG CATCHER

NINER WINE ESTATES



## VINEYARD

The 2019 vintage in Paso Robles was remarkable. Ample rainfall and moderate temperatures lead to a long, even growing season. When harvest arrived in the Fall, we were able to take our time and selectively harvest grape clusters at their peak ripeness, without the rush that late season heat or rain can sometimes cause. We did see lower yields than normal (less than 2 tons/acre for our Fog Catcher blocks), caused by cooler Spring weather. We picked the grapes for Fog Catcher at different stages in October (from 10/7 to 10/24). A majority of the blend (84%) came from Heart Hill Vineyard, where the fruit quality was exceptional in 2019. Most of this blend is composed of our oldest vines at Heart Hill Vineyard, planted in 2007.

## IN THE WINERY

The quality of Fog Catcher comes from precision in single varietal fermentations, aging each lot separately during the first year and blending and returning the finished blend to barrel during the second year. We hand-sorted, destemmed and gravity-fed the grapes into stainless steel tanks. We aged the wine for a little over a year in standard French Oak barrels, 80% of which were new. In February 2021 we assembled the blend using a two-stage process. First, we tasted through every lot in the vintage and chose the standout lots. Second, we selected the best barrels out of each lot for the final blend. The resulting blend was aged for an additional year in once-filled French Oak barrels. This process ultimately resulted in much smaller production than normal, (under 500 cases) but the highest quality wine of the vintage. The 2019 Fog Catcher is opaque in color and boasts layers of dark fruit and spice. Vibrant acidity and lush tannins hint that the bottle will outlast even the most patient collector.

<b>VINTAGE</b>	2019
<b>BLEND</b>	39% Cabernet Sauvignon, 23% Cabernet Franc, 23% Malbec, 12% Carménère, 3% Petit Verdot
<b>WINEMAKER</b>	Patrick Muran
<b>CLONES</b>	327, 337, 595, 400, 169, Field Selection, 33
<b>ROOTSTOCK</b>	101-14, 1103-P
<b>AVERAGE BRIX</b>	25.3°
<b>pH/TA</b>	3.7/6.0 g/L
<b>ALCOHOL</b>	14.2%
<b>AVERAGE YIELD</b>	2 tons/acre
<b>BARREL AGING</b>	28 months
<b>COOPERAGE</b>	80% New French Oak