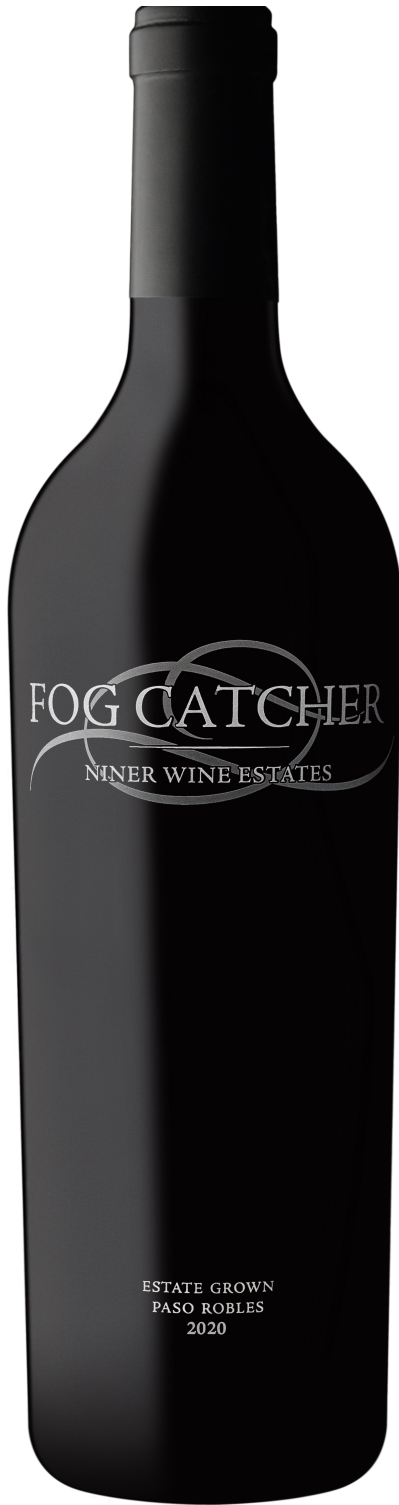


FOG CATCHER

NINER WINE ESTATES



VINEYARD

The 2020 vintage was unforgettable. For the first half of the growing season our vineyards were an escape from the rest of the world with well-timed rains in the spring, no frost events and moderate to cool temperatures through July. However, conditions changed dramatically in August and September with two separate weeks of record-breaking heat which accelerated ripening. Then fires to the north and south of us brought smoke exposure. Fortunately, our vineyards escaped major smoke damage and temperatures cooled off enough to allow our grapes to develop and ripen. Despite the adversity of this vintage, our premier blocks of Bordeaux grapes surrounding Heart Hill developed rich flavors and full tannins. We hand-harvested the grapes from early September to late October.

IN THE WINERY

Fog Catcher is our flagship Bordeaux blend built to be layered, rich and age worthy. We take great care to de-stem each varietal and ferment them individually in stainless steel tanks. We then age our Cabernet Sauvignon, Malbec, Petit Verdot and Cabernet Franc wines for 16 months in new French Oak barrels. Then, the artistry begins when our winemaker steps in to taste each barrel from the vintage. In 2020 that was about 480 barrels, which were narrowed down to about 25 barrels deemed exceptional. We composed the final blend and aged it for an additional 13 months. This wine is wonderfully balanced with dark red fruit characteristics and floral, herbal, spice and earth notes. The mouthfeel is polished and layered, with elegant tannins on the finish.

VINTAGE	2020
BLEND	46% Cabernet Sauvignon, 22% Malbec, 21% Petit Verdot, 11% Cabernet Franc
WINEMAKER	Patrick Muran
CLONES	395, 337, 595, 400
ROOTSTOCK	101-14,
AVERAGE BRIX	26.8
pH/TA	3.9/6.0 g/L
ALCOHOL	14.9%
AVERAGE YIELD	2.2 tons/acre
BARREL AGING	29 months
COOPERAGE	95% New French Oak