

FOG CATCHER

NINER WINE ESTATES



VINEYARD

Heart Hill Vineyard sits 17 miles east of the Pacific Ocean in the Willow Creek District of the Paso Robles AVA. The site's steep, rocky hillsides and ocean proximity create world class growing conditions. Fog Catcher represents the best that the vineyard produces each year and has depth, outstanding color and incredible age worthiness. The majority of this blend is composed of our four original blocks of Bordeaux plantings at Heart Hill, planted in 2007.

IN THE WINERY

In 2018 we began hand-harvesting our Bordeaux blocks in early October through the beginning of November. Our goal is to create a rich wine that has luxurious texture, precise tannins and an underlying freshness. After individual fermentation in stainless steel tanks, we transfer the wine to our best French Oak barrels for aging. After 16 months, we compose the blend and then return it to barrel to age for an additional year. After it's bottled, we wait an additional year before we release it. If you plan to drink it within the first few years of its release, we recommend decanting for four+ hours prior to enjoying it.

VINTAGE	2018
BLEND	43% Cabernet Sauvignon, 22% Petit Verdot, 20% Cabernet Franc, 10% Malbec, 5% Carménère
WINEMAKER	Patrick Muran
CLONES	327, 337, 595, 400, 169, Field Selection, 33
ROOTSTOCK	101-14, 1103-P
AVERAGE BRIX	25.7
pH/TA	3.7/6.4 g/L
ALCOHOL	14.1%
AVERAGE YIELD	3.2 tons/acre
BARREL AGING	28 months
COOPERAGE	80% New French Oak