



NOVICIUM 2019

Sage Mountain Vineyard

76% Cabernet Sauvignon, 10% Cabernet Franc, 12% Petit Verdot, 2% 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 8th and concluding on October 25th.

WINEGROWING- Novicium – An estate-grown wine so named for being the ongoing study of our Sage Mountain Vineyard. It offers a decidedly different glimpse into our terroir, giving us greater freedom as winegrowers to further explore the myriad elements that give our estate distinction. Our 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. 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.

PRODUCTION- Novicium 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, Novicium spent 22 months in barrel. 66 percent of French oak barrels were new and 34 percent were once or twice used. The wine clarified slowly and settled naturally in our cold barrel room, was racked sparingly and bottled without fining or filtration.

TASTING NOTES- The 2019 vintage showcases Novicium's signature approachability with a fresh and playful nose of red fruit, black currant, bay laurel, autumn leaves, and forest floor. A vibrant and direct wine, 2019 Novicium has a plush entry and weighted mid-palate of dark chocolate, brown spice, savory tapenade, and graphite. A vintage character both friendly and powerful, with Sage Mountain Vineyard's iron core, refined tannins, and a vibrant finish.

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.

Novicium (*no-vee-see-um*)

CONTINUUM