



IMMORTAL ESTATE: 2018 SLOPE

VINEYARD

The Hidden Ridge vineyard lies within an enclosed valley on steep mountainside slopes with primarily eastern and southern exposures at elevations ranging from 1100 to 1700 feet. The soils are a complex mixture of uplifted alluvium and decomposed volcanic material typical of the Mayacamas Mountain Range and vary throughout the vineyard. The vineyard is on steep terraced slopes. The lean soils and steep slopes naturally limit vine vigor and give remarkably small-berried fruit. Although the vineyard is usually above the fog and sees warm days, the site is protected from inland heat. The vineyard receives ocean cooling from early morning and late afternoon breezes that maintain our moderate growing temperatures to be somewhat cooler than Spring Mountain directly to the east. The extended growing day at moderate temperatures gives the fruit well-developed tannins, and rich texture yet preserves the complex fruit characters and natural acidity lost in warmer locations.

VINTAGE

The 2018 growing year was a return to more typical patterns than in years past, albeit on the slightly cooler side. Moderate late Winter and early Spring rains provided sufficient water to recharge the soils and fill our reservoir for use as needed throughout the season. Our work this growing season was managing canopy and fruit balance to ensure properly exposed, well-ripened fruit. The weather cycled through modest warm and cool periods without any real extremes. Overall, the vintage is very reminiscent of those a decade earlier, showcasing ripe fruit with well-ripened seeds and skins providing abundant color, flavor, texture, and balance.

WINEMAKING

Vineyard blocks were selected for harvest by taste, selecting subsections of rows for each harvest day. The vineyard was harvested into thirteen lots over two weeks, responding to the varying development of different aspects, elevations, and rootstocks. Hand harvested and meticulously sorted, the fruit was allowed to cold soak prior to fermentation and further post-fermentation maceration on the skins for a total of 27 to 45 days, depending on the lot. The wines were pressed to 75% new French oak, where they underwent malolactic fermentation. Individual barrels from eleven lots were selected for the final blend. These wines were racked a total of three times during élevage and bottled unfiltered in July of 2021.

TASTING NOTES

Our 2018 Slope is rich with dark brambly fruit framed by sweet spices, coffee, and chocolate, all carried on a supple yet dense palate. As the wine opens, it reveals layers of flavor: blackberry, blueberry, lavender, and spice cake, completed by black plum, sweet tobacco, black tea, Muscovado sugar, and espresso. While the mountainside tannins provide a dense framework to carry the wine, they are well-ripened, supple, and relax into velvet with decanting. Accessible in its youth, it will continue to evolve for decades.



VARIETAL COMPOSITION:	97.5% Cabernet Sauvignon 2.5% Petit Verdot
VINEYARD:	Hidden Ridge Vineyard
CAB CLONES:	4, 8, 169, 377
HARVEST:	October 19, 20, 23, 24, 25, 26, 27, 30
PRODUCTION:	7218 6-packs
SRP:	\$89
RATING:	96pt - Jeb Dunnock