

# CIRQ.

## 2019 TASTING NOTES

### VINTAGE NOTES

The 2019 growing season was a powerful expression of Mother Nature's ever-changing force. Record-breaking winter rainfall was followed by a moderate spring with cool temperatures. This resulted in a later bud break and idyllic summer ripening. Harvest had concluded and our lots were resting safely in tank when a historic wildfire swept through Sonoma County in late October. The season produced an exceptional vintage, the wines are intense yet elegant with notable structure and balance, of similar character as the 2013 vintage.

### TASTING NOTES

**Aromatics:** A medley and a strong presence of freshly picked red berries, with hints of anise flowers, freshly turned earth, and wafts of ocean breeze.

**Flavors:** Ripe red raspberries and brambly fruits, bursting with lush red cherry and cranberry tart, nuanced with subtle citrus notes and light orange peel.

**Mouthfeel:** A supple and silky texture with vibrant acidity and commanding structure. Noticeable grip yet well-integrated tannins that create movement in the palate and a long energetic finish.

### TECHNICAL DATA

**Harvest Dates:** 9/10/19 to 10/11/19

**Aging:** 15 months, 44% new French oak, 16% Concrete, 8% Whole Cluster

**Clones:** 23, 2A, 828, 667, 777, Calera, Pommard, 115

**Alcohol:** 14.7%    **pH:** 3.68    **Production:** 975 cases