

FAR MOUNTAIN



TECHNICAL DATA

HARVEST 09/16 - 09/29

ALC 14.0%

PH 3.7

TA 5.6 g/l

FISSION CABERNET SAUVIGNON 2021

MOON MOUNTAIN DISTRICT, SONOMA VALLEY

Fission is a pure mountain wine, with a dark depth of fruit chiseled by the cool elevation of its two vineyard sites. When you close the car door and turn to look up at the Alta Vista vineyard, it's like striding across a stage and looking up at the lights and rising rows of an audience. It feels like you are in an ancient Roman amphitheatre, a player on stage, with the terraced row of vines looking down on you.

VINEYARD The base of Fission is sourced from Alta Vista Vineyard, located above the town of Sonoma at the southern end of the Mayacamas Range. Situated at 1,650 feet, this 17-acre site is one of the highest elevations in the region. The vineyard, planted in 1972, follows the natural contours of the hillside, with varied exposure depending on terrace length. The soils are rocky, with highly fractured stones in an advanced stage of decomposition. The vineyard is dry-farmed, St. George rootstock and an old field selection of Cabernet Sauvignon. It is surrounded by native trees and vegetation, offering breathtaking views from Sonoma to San Francisco Bay.

GROWING SEASON The growing season began with limited winter rainfall, transitioning gradually from winter to spring with increasing warmth. As spring turned to early summer, conditions accelerated, and the dry winter caused grasses to yellow early while vine canopies lignified and ripening occurred ahead of schedule. While yields were lower than average, the season produced fruit with exceptional concentration and intensity. The mature vines, well adapted to their environment, thrived despite the climatic challenges. The early harvest resulted in grapes with vibrant acidity and concentrated flavors.



WINEMAKING The hand-harvested fruit is fully destemmed and gently gravity-fed into 5-ton open-top fermenters. A cold soak lasts 4–5 days to extract color and flavor precursors before the must naturally warms to room temperature, initiating spontaneous fermentation with native yeasts. Early fermentation is managed with a mix of gentle pump-overs and a few punch-downs to ensure optimal extraction. As fermentation progresses, only pump-overs are performed to maintain balance. Once fermentation is complete, the wine is immediately pressed off the skins and allowed to settle for 36 hours before being racked into barrels for aging.

AGING 12 months in 35% new French oak; remaining in 1-2 year old barrels.



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