

# FAR MOUNTAIN

## AMOTUS CABERNET SAUVIGNON 2021

MOON MOUNTAIN DISTRICT, SONOMA VALLEY

**“Amotus” means “Remote” in Latin, symbolizing the secluded nature of the vineyards, accessible only by long, winding roads surrounded by native vegetation. These remote locations provide an intimate connection with nature, reflected in the wine.**

**VINEYARD** Our journey began with a small-scale approach, focusing on expressing the unique qualities of each vineyard we farm in the Moon Mountain District. Amotus is a blend of the most distinct components from these sites, showcasing the mountain’s defining features—its rocky terrain, mature vines, and deep-rooted balance.

With minimal intervention, these dry-farmed vines thrive in red volcanic rocky soils, developing a natural equilibrium. The vine roots interact with the rocks to create a nutrient-rich soil that nurtures grapes, resulting in a wine that authentically reflects its origin.

Through careful study, we’ve tailored our winemaking techniques to enhance each vineyard’s unique attributes. The most captivating expressions come from areas with high rock content, giving the wines an almost “electric” energy. Combined with dry farming and the maturity of the vines, Amotus offers a distinctive and powerful character.

**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** Amotus captures the power of Moon Mountain, highlighting its signature chalky tannins and graphite mineral notes, a testament to the ancient volcanic rocks of the Mayacamas Range. Freshness and structure emerge early in fermentation, and the wine is aged for one year in barrels before being blended. After blending, the wine is aged for an additional year in 2,000-liter fudres, allowing for slow, gentle integration. The result is a wine with layered complexity, smooth tannins, and a beautifully textured, long finish.

**TASTING NOTES** The wine displays a deep red color with ruby edges. On the nose, it reveals a well-defined profile of red and black fruits, with raspberries and wild blackberries complemented by savory notes of bay leaf and fresh tobacco. On the palate, it enters soft and silky, with balanced, fresh tannins that lend vibrancy. The finish highlights subtle graphite and dusty tannins, leaving a lasting, refined impression.



### TECHNICAL DATA

**HARVEST** 09/22

**ALC** 14.5%

**PH** 3.75

**TA** 5.3 g/l

**AGING** 12 months,  
40% new French oak,  
remaining in 1-2 year-  
old barrels + 10 months  
in 2000lts fudre.



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