



VARIETAL	HARVEST DATE	VINEYARD & APPELLATION	
Cabernet Franc (32%) Cabernet Sauvignon (31%) Merlot (25%) Petit Verdot (6.5%) Malbec (5.5%)	October 29th November 9th October 17th November 14th October 8th	Arise & Stan's Benches Golden Mile Bench	
RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.55 g/L	5.58 g/L	3.94	14%
FERMENTATION		BRIX AT HARVEST	
100% French Oak		24°	
35% New 20% 1-year-old 45% neutral		BOTTLING DATE	
		July 24, 2020	
MATURATION		AGING POTENTIAL	
16 months in barrel		Present - 2028	

VINTAGE CONDITIONS

A cool start in 2018 resulted in a slightly later budbreak at the end of April, with warm temperatures in May leading to early flowering. Warm conditions continued until mid-summer, at which point temperatures cooled to bring seasonal veraison in mid-August. This swing of the pendulum allowed for phenolic and flavour development to finally catch up with that of sugar development for a well-balanced profile in all varieties.

TASTING NOTES

Opulent and refined, the bouquet brings complex aromas of cedar bark, leather, cocoa nibs and dark cherries. The generous palate is layered with succulent dark fruits, licorice and baking spice supported by balance acidity and silky tannins. The nuances of 2018 Hypothesis unfurl gradually over a long and persistent finish.

FOOD PAIRING SUGGESTIONS

Smoked beet, pomegranate and warm farro wheat salad topped with toasted almonds; Crispy risotto al salto topped with a wild boar ragù; Roast squab & fois gras en croute with porcini mushrooms and warba potatoes; Venison tenderloin with sunchoke dauphinoise and black trumpet mushrooms; Full flavoured hard cheeses such as two-year aged Gouda

"The palate offers a plethora of red and black summer berries along with delicate oak spice and firm tannins... Opens up quickly in the glass."

90 Points - Sara d'Amato Silver Medal Winner, WineAlign NWAC 2023