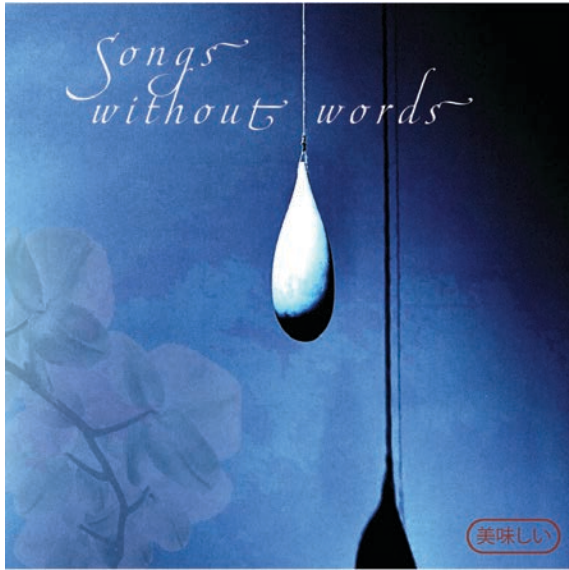


## 2019 SONGS WITHOUT WORDS



## VITALS

Varietals	90% Cabernet Sauvignon, 8% Grenache, 2% Syrah
Fermentation	100% native yeasts
Vineyards	Happy Canyon, Watch Hill & Kimsey Vineyards
Alcohol	13.5%
Barrels / Coopers	300 L seasoned & new (50/50) French oak
Barrel Aging	38 months
Rackings	Two
Fermentation	~ 10+% whole cluster, 12 months on lees
Filtering / Fining	None
Bottled	August 2023
Total SO2 at bottling	< 75 ppm
Production	120 cases
Release	Fall 2023
Winery Retail	\$90

## NOTES

I am told this is classically Sanguis Cabernet Sauvignon. Since we've only made a handful of these Cabernet Sauvignon-bottlings, I don't really know what that means; but the statement was accompanied by an "mmmmh!", so I reckon it's a good thing. Happy Canyon, and specifically, this beloved low-yielding block of old head-trained vines within the tiny AVA, enable us to make wines of pedigree, elegance, a persistent energy, and combining red and blue notes under the sun. While there is plenty of power, this is an elegantly dressed, silky devil, rather than the brawny California cowboy type. Delicious even now, but will age gracefully for a decade and a half or more.

Vitals: 94% Cabernet Sauvignon with fractions of Syrah and Grenache co-fermented, raised in 50/50 new/seasoned Ermitage Cigar barrels for 38 months after extended less contact

Food: If the weather is warm, bresaola with a fennel-arugula salad (check out Caputo's Deli & Market in SLC for responsibly-sourced options). During the colder months, a hardy stew.

Music: Cow Song, Meredith Monk \ \ East, Psychic Ills \ \ Musica Ricercata No. 7, Gyögyri Ligeti, Khatia Buniatishvili \ \ The Games: Spaceship, Meredith Monk & Bank on a Can \ \ A Calf Born In Winter, Khruangbin \ \ Friday Afternoons in the Universe, MMW \ \ Eighty-One, Miles Davis \ \