

PROMONTORY

2019 Vintage

A succession of cold, heavy rain showers christened the 2019 growing season. This damp winter—concentrated in February—persisted through April and even extended its influence, sporadically, into May. The chilly weather delayed budbreak by two weeks, with subsequent temperatures favoring the milder end of the scale until late June, when the first of several warming events marked the advent of a variable summer. Notable crests of warmth in July and August peaked briefly before descending into longer troughs of cooling moderation. The changeability of the weather, however, proved an advantage. Ample soil moisture encouraged canopy growth, which, with the cooler climate of the territory, in turn protected the fruit during the short intervals of heat, ensuring a balanced and gradual ripening curve. Picking began on September 23rd and was completed on October 17th, after 81 passes.

Tasting Notes

The rainy prelude to the growing season is reflected vividly in the 2019 vintage, whose syncopated tempos, lively flashes, and cool depths conjure images of water in various states. Aromatically, the wine carries hints of moisture wicked from the boughs of the forest—redolent of misty mineral balm. An evanescent glimpse of ripeness awakens the palate, then dissolves into a current of energy that, at points in its progress, lingers in pools and eddies of sensation. Tension wells up within brisk acidity and resolute tannins, which converge—retreating only gradually across a bright finish. Each sip hovers evocatively, like a gentle diffusion of light through vapor.

2019 Vintage & Tasting Notes prepared by Winemaker David Cilli