

VINTAGE

2020

TECHNICAL SHEET

APPELLATION *Mount Veeder, Napa Valley*

OWNERS *Tesseron Family*

ESTATE MANAGER & WINEMAKER *Jerome Ledit*

WINEMAKING CONSULTANT *Michel Rolland*

SOILS *Clay*

GEOLOGY *Sedimentary (sandstone and shale)
and volcanic rock and tuffs*

HARVEST *Handpicked into small crates*

From September 19th to October 14th 2020

SORTING & DESTEMMING *Manual*

VINIFICATION *Round concrete tanks of 264 gallons, , native yeasts
ferments and no pH adjustment*

AGING *40% in new French oak barrels, 10% in one vintage barrels,
50% in concrete tanks*

TIME OF AGING *16 to 18 months*

ALCOHOL *15% by vol.*

BLEND *60% Cabernet Sauvignon, 25% Cabernet Franc, 15% Merlot*

CERTIFICATION *Organic by CCOF, Biodynamic by Demeter USA,
dry-farmed*

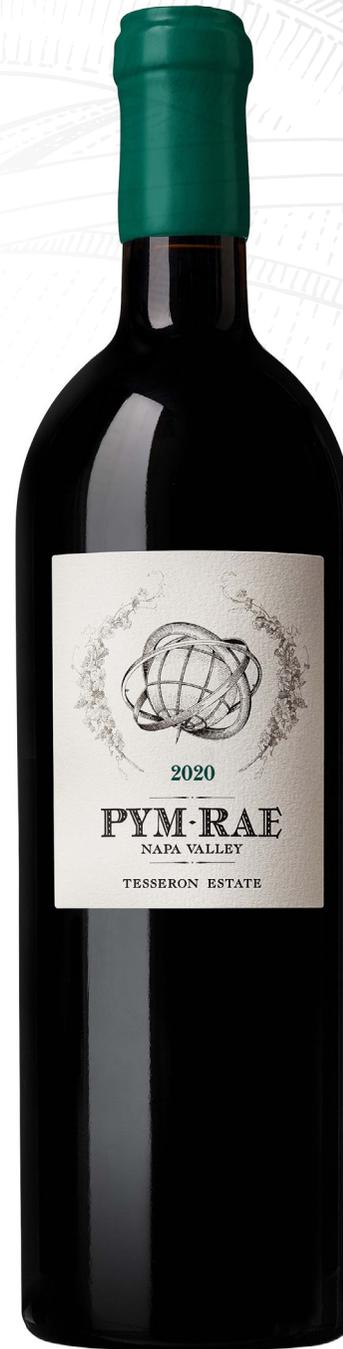
We will remember Pym-Rae's 2020 vintage as the one with factors beyond the normal measurements. After *an unusual warm and dry winter*, our vineyard didn't experience any significant rain and cold weather until the end of March.

A finally mild spring gave us *a great early start*, followed by cools mornings and very warm summer days.

That summer was particularly hot and dry and it was marked by large fires in the region. Fortunately, our high-altitude vineyard, with its excellent ventilation, was spared and produced *grapes of exceptional quality*.

The *intensity, fullness and depth* of Pym-Rae 2020 will tell us the story of the most challenging vintage in the Napa Valley history.

“What matters most to us are the memories you will keep.”



1800	FEET ALTITUDE
600	ACRES RANCH SURFACE
33	YEARS OLD AVERAGE AGE OF VINES
18,5	ACRES VINEYARD SURFACE
3	GRAPE VARIETALS CABERNET SAUVIGNON MERLOT CABERNET FRANC
2	VINEYARD BLOCKS at DIFFERENT ELEVATIONS: 1640 and 1968 FEET
1	WINE FAMILY