

2020 SOLE e TERRA

Alcohol label %: 11.4 | **pH:** 3.52 | **Acidity (TA):** 6.15 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 60.0 | **Drink starting in:** 2021 | **ending in:** 2027

Growing Conditions

2020 was a vintage of idyllic growing conditions, especially in northeast USA terms. We could hardly ask for better growing conditions or a more forgiving and timely harvest. We experienced all the heat we could desire in timely doses. Not overbearing, just continuous and moderate. There was a welcome level of comfort having the fruit basking post leaf removal without the worry of burn. In addition, 2020 offered just the right amount of moisture stress (read lack of rain) to keep the fruit slightly dehydrated and the consequent flavor development of the skins and pulp lent a complexity to the juices that are playing out in the wines. Wines that people will be savoring both as a panacea to the angst that 2020 brings to the mind as well as feeding the palate the ever-present desire for excitement. A winemaker's dream. Expect to see wines of extremely high quality from this vintage, both reds and whites (and sparkling!!). Phil and Lauren have nursed these wines to speak well of the year that many will want to forget. A conundrum. Nature has prevailed, as she always will, over the whims of man. How fortunate. Happy drinking!

Aging

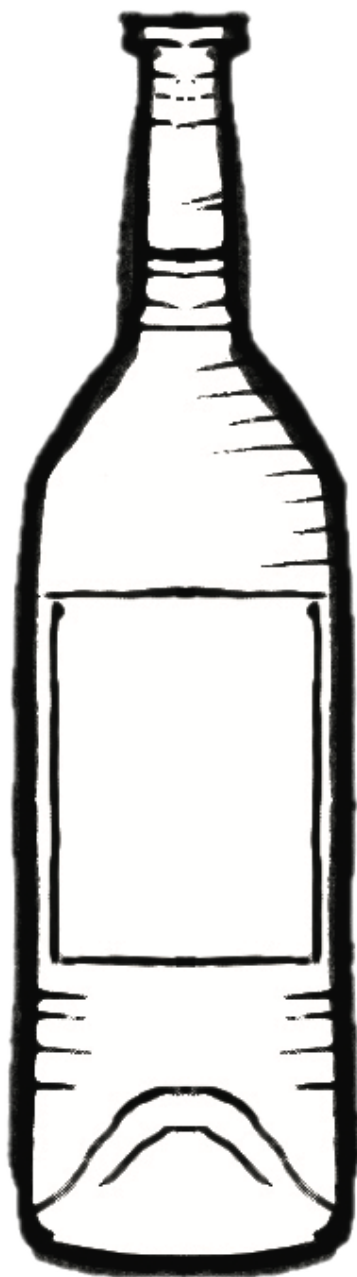
Aged for 9 months in of mostly older French oak barrels.

Bottling

Bottling Date: 7/28/2021

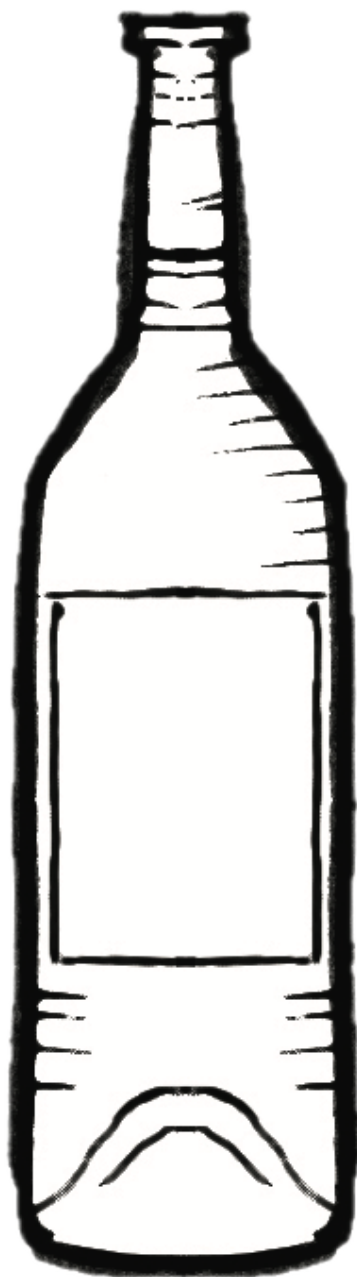
Palate

The 2020 Sole e Terra, or “sun and earth”, is the third iteration of this tempting, easy-drinking stunner. A gratifying integration of Lemberger, Saperavi & Pinot Noir grapes creates some surprising and delectable notes. A complexion reminiscent of deep purple rubies greets the eye. Aromas join in a marvelous dance of snappy, tart fruit and firm minerality and the palate follows suit.





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Just enough tannin to provide a lean, agile finish makes the Sole e Terra a perfect and versatile table wine which will complement anything from cheese & charcuterie to burgers to brisket. No matter what (or if) you choose that pair with it, we're certain you'll love it!