



2019 The Secret

Harvest Dates: October 18th - November 1st, 2019 | **Alcohol label %:** 14.8 | **pH:** 3.96 | **Residual Sugar (g/L):** 0.0

Winemaking

The lots used in the 2019 Secret were fermented and macerated on their skins for 12-24 days. Two of the lots were fermented in small open-top fermenters and punched down 2-3 times per day while the ONX Cabernet was fermented in a jacketed stainless steel tank that was managed with long pump-overs for full extraction.

Aging

Aged in a mixture of 225L French oak barriques and 500L French oak puncheons for 16 months prior to bottling. 35% of the oak was new.

