



2020 The Secret



Harvest Dates: October 5th - 27th, 2020 | **Alcohol label %:** 14.6 | **pH:** 3.52 |
Residual Sugar (g/L): 0.0

Winemaking

The lots used in the 2020 Secret were fermented and macerated on their skins for 12-24 days. Three 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 pumpovers for full extraction.

Aging

Aged in a mixture of 225L French oak barriques and 500L French oak puncheons for 19 months prior to bottling. 35% of the oak was new.

Nose

Floral tones of violets gently waft from the glass, wrapping around the fruit and adding a layer of elegance.

Palate

The palette exudes unctuous notes of cassis and pomegranate with a streak of dark fruit slicing through it, bolstered by a slightly spicy, savory herbaceous note that really drives the wine forward. The finish is pleasingly tannic with a slight bite and chew to the wine that adds length to the finish