

FAR MOUNTAIN



THE NUNNERY VINEYARD 2023

Moon Mountain District

ABOUT FAR MOUNTAIN

Far Mountain is based on the belief that some of the greatest potential for wine in California - and anywhere in the world - exists in remote pockets in the mountains of the Sonoma Valley. The growers they work with have taken decades of risks in both planting their vineyards and the farming choices they make today. The winery's work is to channel the drama of these surroundings into wines that dazzle with energy and stand out immediately.

THE WINE

The Nunnery blend of Cabernet Sauvignon and Cabernet Franc is as exotic, intense and complex as its mountain soils, with remarkable depth and layered flavors.

TECHNICAL INFORMATION

VARIETY: 67% Cabernet Sauvignon, 33% Cabernet Franc

VINEYARD: Located in Nunn's Canyon on the Sonoma side of the Mayacamas, The Nunnery was designed and farmed organically since inception by renowned viticulturalist Phil Coturri.

WINEMAKING: Cab Sauvignon and Cab Franc co-fermented in open-top fermenters. Cold soak at 50°F, fermenting to 86°F with punch-downs and pump-overs for gentle extraction.

VINTAGE: Cold, wet winter replenished water reserves. A cool spring delayed budbreak; summer heat was mild, allowing slow ripening.

AGING: 12 months in 40% thin stave new French oak, 12 months in Austrian tight grain

ALC. BY VOL.: 14%

PRESS

96

Wine Enthusiast

96

Jeb Dunnuck

95+

Vinous

95

James Suckling

"The 2023 The Nunnery includes whole cluster and co-fermented Cabernet Franc from white ash soils farmed by Phil Cotturi. I love the nose of this wine. Sporting a brighter red hue compared to the Monticello bottling, this first release reveals cassis, wildflowers, fresh mint, and crushed stones. Though full-bodied, it remains linear and vertical, with angular tannins, refreshing acidity, and a long finish."

-Audrey Frick, Jeb Dunnuck

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM: 10x7x13 in

CASE WEIGHT: 20 lb

BTL DEPTH: 2.85 in

BTL HEIGHT: 12.2 in

BTL WEIGHT: 0 lbs

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SRP: \$103

UPC: NO UPC CODE

SCC: