

H A R L A N E S T A T E

2018 Growing Season

“A maturing of the human element”

Pruning began in late January and was finished by early March. We chose to prune conservatively, leaving fewer buds per vine than the previous year. The growing season commenced with budbreak in the first week of April.

It is important to note that, although rainfall was slightly below average, the timing of the rain was decidedly opportune. We received nearly half of the total year’s rainfall in March, April, and May, which helped the vines grow at their potential throughout the spring. The vines bloomed with great optimism and our pruning strategy paid off with a good balance of fruit.

What followed was one of the most temperate and idyllic growing seasons in recent memory. Temperatures in Oakville rarely surpassed 90°F (32°C), and not once did they trespass upon the century mark. As we entered autumn, the forecast predicted moderate temperatures with morning fog and no chance of rain. Customarily, these types of conditions could result in delaying the onset of harvest. As we tasted the grapes in September, however, there was an indescribable confidence that the vines were ready to be harvested, and the in-gathering proceeded purposefully from that point on.

2018 Harlan Estate

winemaker’s tasting notes

The aromas are decidedly young and vibrant, yet the ubiquitous forest floor elements—normally veiled—are illuminated in vivid detail. There is an innate grace as the wine follows the natural contours of the palate like the slopes upon which the vines reside.

Deep and layered, there is resilient energy and strength present. In the finish, more refined details emerge around its confident structure. The tannins have a delicate, engraved quality, each facet demonstrating a fine filigree of tannins in layered sequence.

The 2018 is almost celebratory. It speaks of a certain harmony of nature and the unbroken chain of those who have tended to this place over time.