

DUCKHORN
VINEYARDS



2008 Napa Valley Merlot
Three Palms Vineyard

2008 Harvest Notes

Though the 2008 growing season presented certain challenges—from early frosts to drought conditions—a meticulous approach to viticulture and sorting yielded small crops with good concentration, highlighting soft, appealing tannins for our red varieties and bright acidity for our white grapes. A long, moderately cool summer led to a harvest that commenced in mid-August and concluded in early November. This relatively relaxed pace allowed us to pick in numerous passes to ensure quality, often focusing on individual rows or a single side of the vines.

Comments from the Winemaker

From its vibrant red fruit to its signature minerality, this is a classic expression of the qualities that have made Three Palms Vineyard legendary in the world of California Merlot. The aromas are bright and appealing with layers of red currant, cranberry, cherry and ripe raspberry. The palate offers a robust structure with lush red fruit flavors, as well as sophisticated supporting notes of warm earth, dried wild herbs and minerals. This age-worthy wine will benefit from decanting in its youth.

Varietal Content

79% Merlot, 17% Cabernet Sauvignon
3% Petit Verdot, 1% Cabernet Franc

Harvest Information

Appellation: Napa Valley
Harvest Dates: September 6 – October 31, 2008
Average Sugar at Harvest: 27.9° Brix

Cooperage

100% French oak château-style barrels (60 gallons)
Barrel Aging: 18 Months
Age of Barrels: 90% New

Production/Technical Data

Alcohol: 14.5%
Titratable Acidity: 0.60 g/100ml
pH: 3.73

Bottled: July 2010
Released: April 2011