

DUCKHORN
VINEYARDS



2008 Napa Valley Merlot

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

The 2008 growing season has produced a particularly complex and complete expression of Napa Valley Merlot, combining bright, lifted red fruit elements with darker, more extracted layers. This depth is on display in the aromatics, where notes of Asian spice, red currant, plum and blueberry crisp are supported by a subtle streak of earthiness. The palate is both velvety and balanced, with flavors that echo the aromas. These flavors are held together by granular tannins and accented by oak-inspired notes of molasses and nougat.

Varietal Content

86% Merlot, 9.5% Cabernet Sauvignon, 3.5% Petit Verdot, 1% Cabernet Franc

Harvest Information

Appellation: Napa Valley

Harvest Dates: September 2 — October 31, 2008

Average Sugar at Harvest: 25.5° Brix

Cooperage

100% French Oak Château-style Barrels (60 Gallons)

Barrel Aging: 16 Months

Age of Barrels: 20% new, 80% second vintage

Production/Technical Data

Alcohol: 14.5%

0.65 g/100 ml titratable acidity

8-10 days fermentation at 80°F

pH: 3.52

Bottled: May 2010

Release Date: January 2011



Duckhorn Vineyards

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DUCKHORN WINE COMPANY