



2010 Estate Grown Napa Valley Merlot Rector Creek Vineyard

2010 Harvest Notes

Due to a wet spring and mild growing season the 2010 harvest started two weeks later than we would normally expect. Later, milder seasons tend to result in wines of fine elegance and balanced natural acidity. This is exactly what we see in our white wines and the best reds from superior locations. During harvest the conditions (a strong heat wave and then significant late rains), caused us to be very diligent in the vineyards fine tuning the fruit and making timely picking decisions. In the winery we took precautions to be respectful to the characteristics of the fruit and feel that has resulted in wines of character and intrigue.

Comments from the Winemaker

From its layered aromas of ripe red cherry, mascarpone, earth and almonds to its supple texture and lingering finish, this is a complex and compelling Merlot. As the wine evolves in the glass, intense flavors of licorice, dark cherry, blackberry, violets and sage emerge with age-worthy tannins adding depth and focus to a long, satisfying finish.

Varietal Content

83% Merlot, 17% Cabernet Sauvignon

Harvest Information

Appellation: Napa Valley - Yountville Harvest Dates: October 11 – November 3, 2010 Average Sugar at Harvest: 26.4° Brix 1 Estate Vineyard - Rector Creek Vineyard

Cooperage

100% French Oak, Chateau-Style Barrels (60 gallons) Barrel Aging: 18 Months Age of Barrels: 95% New, 5% second vintage

Production/Technical Data

Alcohol: 14.5% Titratable Acidity: 0.59 g/100ml pH: 3.52

> Bottled: July 2012 Released: April 2013