

DUCKHORN

VINEYARDS

NAPA VALLEY



2011 Estate Grown Napa Valley Merlot

Stout Vineyard

Stout Vineyard is located in the Howell Mountain appellation, one of the Napa Valley's most sought-after, ultra-premium winegrowing regions. As a result of its topography, soils and climate, Howell Mountain has distinctly different grape-growing conditions than the valley floor. This 35-acre vineyard is planted to Cabernet Sauvignon, Merlot, Cabernet Franc, Zinfandel, Petit Verdot, Grenache and Syrah. The Stout Vineyard also has 300 mature olive trees that were planted at the turn of the 19th century.

2011 Harvest Notes

In one of the coolest growing seasons in memory, we benefited greatly in 2011 from our 35 years of experience farming Bordeaux varietals. To counteract uneven vine growth due to unusual spring weather, we did meticulous green thinning. We also gently opened up the canopy to expose the fruit, were judicious in our picking schedule, and sorted meticulously both in the vineyards and winery. The majority of our Merlot came in before the October rains, and due to our quality adjustments the remainder of our fruit fared well until it was harvested. Warm up-valley locations like Oakville, Rutherford, St. Helena and Calistoga were particularly successful, and overall the resulting wines are pure and elegant.

Comments from the Winemaker

Stout's coveted mountain fruit has produced a complex Merlot with aromas of pomegranate, marionberry, currant jelly, pencil shavings and rose petals. The pomegranate notes continue on the palate alongside flavors of Rainier cherry, wild red berries and molasses. Though seamlessly integrated, the firm, talc-like tannins promise a long life.

Varietal Content

78% Merlot, 22% Cabernet Sauvignon

Harvest Information

Appellation: Napa Valley – Howell Mountain

Harvest Dates: October 8–26, 2011

Average Sugar at Harvest: 26.0° Brix

1 Estate Vineyard - Stout Vineyard

Cooperage

100% French Oak, Chateau-Style Barrels (60 gallons)

Barrel Aging: 24 Months

Age of Barrels: 100% New

Production/Technical Data

Alcohol: 14.5%

Titrateable Acidity: 0.56 g/100ml

pH: 3.57

Bottled: February 2014

Released: September 2014