

DUCKHORN

VINEYARDS

2018 NAPA VALLEY MERLOT RECTOR CREEK VINEYARD

Rector Creek Vineyard is located north of the town of Yountville along the Silverado Trail. A unique climate featuring a cooling afternoon breeze combined with Rector Creek's rocky alluvial soils creates excellent growing conditions for the vines. As a result, Rector Creek produces an elegant expression of Merlot with attractive blueberry and allspice aromatics, velvety structure and refined character highlighting classic notes of spicy plum.

VINTAGE NOTES

For both red and white grapes, 2018 offered near picture-perfect growing conditions, with mild spring and summer weather, and no significant heat events. The conditions were ideal for both our Semillon and Sauvignon Blanc, which show beautiful tropical notes and ripe flavors at low sugars. While our Chardonnay harvest began about three weeks later than normal, the fruit arrived at the winery in pristine condition, producing dynamic and complex wines. The excellent growing conditions naturally resulted in a slightly larger than average crop for our red Bordeaux varieties, with fully lignified seeds at low sugars levels. With temperate weather throughout fall, we were able to pick each block at optimal ripeness, yielding exceptionally juicy and polished red wines, with plush, well-rounded tannins, and lovely overall structure.

WINEMAKING NOTES

The 2018 growing season produced a gorgeous expression of Rector Creek Merlot, with alluring aromas, velvety tannins and vibrant berry flavors. On the nose, notes of ripe red raspberry and strawberry mingle with deeper aromas of black plum, currant, cola and sweet spices. The ripe berry layers are echoed on the palate, alongside flavors of fig, violet and bittersweet chocolate, with supple, fine-grained tannins and a sleek underlying energy carrying the wine to a long, dynamic finish.

WINEMAKING

APPELLATION	Yountville, Napa Valley
VINEYARD	Rector Creek Vineyard
VARIETAL COMPOSITION	100% estate fruit 88.6% Merlot, 11.4% Cabernet Sauvignon
FERMENTATION & AGING	100% French Oak: 75% New, 25% Neutral, aged for 18 months
ALCOHOL	14.5%
pH	3.68
ACIDITY	0.6 g/100 ml



DUCKHORN PORTFOLIO



Duckhorn.com | 1000 Lodi Lane St. Helena, CA 94574 | (707) 963-7108