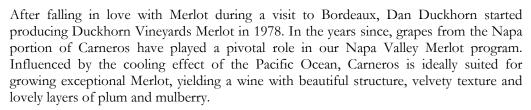




2014 Carneros Napa Valley Merlot



In The Vineyards

Here in Napa Valley, the 2014 growing season delivered our third exceptional vintage in a row, yielding wines with ideal concentration, elegant tannins and lovely varietal flavors. Though the 2013/2014 winter was one of the driest on record, heavy rains in February and March provided the vines much-needed moisture at just the right time. A warm spring triggered an early budbreak, and perfect weather throughout the summer allowed the grapes to achieve ideal ripeness with pure, focused flavors and resolved tannins. Harvest began on August 5th and ended on October 15th, and though it was quite compact, we were able to pick all of our grapes based solely on flavor, resulting in another fantastic vintage.

Comments from the Winemaker

Intense aromas of bright cherry, strawberry and plum explode from the glass followed by subtler notes of leather, licorice, vanilla and tea leaves. The bright red fruit continues on the elegant palate, where ripe berry flavors and hints of chocolate, rose petal and anise are framed by dusty tannins that accentuate a long, lingering finish.

Varietal Content

100% Merlot

Harvest information

Appellation: Carneros, Napa Valley

Harvest Dates: September 22 – October 8 Average Sugar at Harvest: 26.7° Brix

Cooperage

100% French oak Barrel Aging: 15 Months 50% New, 50% Neutral

Production and Technical Data

Alcohol: 14.9% 0.59 g/100 ml titratable acidity 10-12 days fermentation at 82°F pH: 3.56

