

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2016 Carneros Napa Valley Merlot

After falling in love with Merlot during a visit to Bordeaux, Dan Duckhorn started producing Duckhorn Vineyards Merlot in 1978. In the years since, grapes from the Napa portion of Carneros have played a pivotal role in our Napa Valley Merlot program. Influenced by the cooling effect of the Pacific Ocean, Carneros is ideally suited for growing exceptional Merlot, yielding a wine with beautiful structure, velvety texture and lovely layers of plum and mulberry.

### In the Vineyards

2016 offered another near-perfect vintage in Napa Valley! While much-needed rain during the winter months helped to replenish our reservoirs, a dry spring and summer, with moderate temperatures and plenty of sunshine, led to another early harvest. Our first white grapes came into the winery on August 3rd, with the remainder of our whites following at an even, steady pace. A few weeks of ideally timed cool weather in early September provided additional hangtime, yielding bright acids and beautifully articulated flavors in our early ripening reds. Warm, dry weather for the remainder of the season allowed the rest of our grapes to develop rich, concentrated flavors, with polished tannins and wonderful complexity.

### Comments from the Winemaker

From its explosive red berry aromas to its juicy mid-palate and plush, lingering finish, this wine shows why we love Carneros Merlot. On the nose, aromas of cranberry, raspberry, currants and black cherry leap from the glass, followed by notes of crushed rose petals, licorice, vanilla and bay leaf. The lively red fruit is echoed in the flavors, with dusty tannins and hints of sweet tea and baking spices adding sophistication to this elegant cool-climate Merlot.

### Varietal Content

100% Merlot

### Harvest Information

Appellation: Carneros, Napa Valley

Harvest Dates: September 10 – September 27

Average Sugar at Harvest: 25.4° Brix

### Cooperage

100% French oak

Barrel Aging: 16 months

50% new, 50% neutral

### Production and Technical Data

Alcohol: 14.5%

0.58 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.56

