The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

CANVASBACK

2022 RED MOUNTAIN MERLOT

Home to some of Washington State's most celebrated vineyards, Red Mountain is renowned for Merlot. With ideal southwest-facing slopes and significant day and nighttime temperature swings, this small but highly prized area in Eastern Washington produces exceptional wines. Named for the Canvasback duck, which is native to the Pacific Flyway, this wine was crafted from grapes cultivated by some of Red Mountain's finest growers. With Canvasback, our aim is to express and develop the depth, structure and sophistication that define wines from this young and exciting appellation.

VINTAGE NOTES

Beginning with an April snowstorm that delayed budbreak but caused no significant damage, the 2022 vintage was marked by its cool nature. While a cold, wet spring helped to saturate the soils, it also delayed flowering until mid-June. Midsummer was mild and temperate, with temperatures finally rising to 90° in late-June. With only 17 summer days over 100°, tannin formation was moderated, resulting in plush, rich textures. As harvest approached, we benefitted from an absurdly perfect stretch of warm, dry weather, with temperatures in the high 70s and low 80s throughout September and October providing extended hangtime and ideal conditions for achieving velvety tannins and great complexity. Harvest concluded on November 2nd, yielding wines with remarkable freshness, bright acidity, and profoundly expressive flavors.

WINEMAKING NOTES

This Merlot captivates with raspberry and dark cherry brambles on the nose, layered with notes of loamy earth, clove, nutmeg and a touch of red tea leaf. A harmonious blend of dark cherry and strawberry, complemented by brambly earth, tobacco leaf and leather delight the palate. The infusion of warm baking spice adds depth, while supple tannins create a polished, elegant mouthfeel making its way to a finish that leaves a lasting impression.

WINEMAKING

VINEYARDS

Red Mountain **APPELLATION**

VARIETAL COMPOSITION 89% Merlot, 11% Cabernet Sauvignon

Ciel du Cheval

Aged 16 months in 100% French oak **OAK PROFILE & AGING**

67% new, 33% neutral

KEY COOPERS Boutes, Cavin, Maury

ALCOHOL 14.5%

PH 3.78

ACIDITY 0.51 g/100 ml



