

DUCKHORN.
VINEYARDS



2014 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.

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

Once again, Rector Creek yielded a complex and alluring Merlot with head-turning aromas of plum, red currant, violet, cherry and fennel seed. On the palate, it is soft and supple, with silky tannins framing flavors of jammy red fruit, sweet vanilla cream and licorice. Lovely acidity adds a beautiful brightness to the long, satisfying chocolate and spice finish.

Varietal Content

94% Merlot, 6% Cabernet Sauvignon

Harvest Information

Appellation: Yountville, Napa Valley
Harvest Dates: September 3 – October 9
Average Sugar at Harvest: 25.4° Brix

Cooperage

100% French oak
75% new, 25% neutral
Barrel Aging: 18 months

Production and Technical Data

Alcohol: 14.5%
0.53 g/100 ml titratable acidity
10-12 days fermentation at 82°F
pH: 3.74