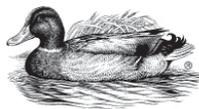
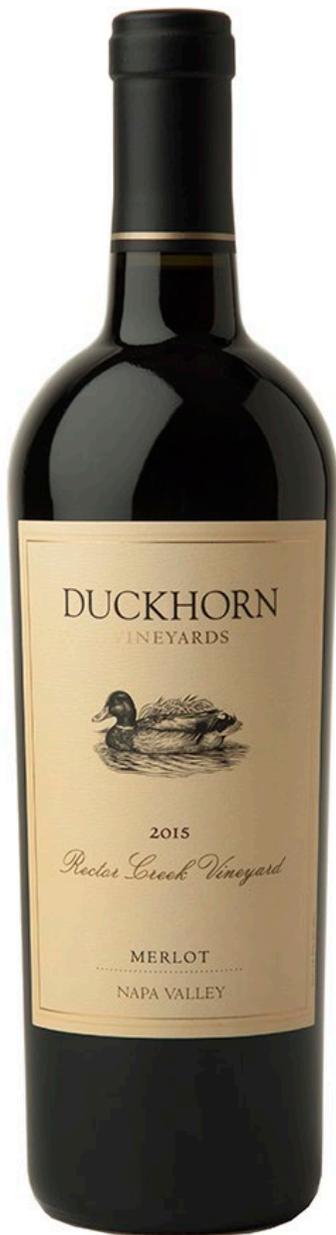


# DUCKHORN<sup>®</sup>

VINEYARDS



## 2015 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**

In Napa Valley, a warm, dry spring resulted in any early budbreak, while an extended flowering period brought a return to normal yields after three years of abundant crops. With berry weights down, the grapes offered great concentration, while retaining excellent acidity. We had one of our earliest harvests in the past decade, with our first white grapes arriving at the winery on July 31st. A light rain in mid-September nourished the vines, while providing welcome additional hangtime. Overall, the quality of the fruit was exceptional, with our white wines showing both richness and complexity, and our red grapes displaying a fine balance between elegance and intensity, with gorgeous dark fruit flavors.

### **Comments from the Winemaker**

Once again, Rector Creek delivered an elegant and inviting expression of Merlot, with aromas of blueberry pie, violet and vanilla bean, along with hints of cherry, sage and tea leaves. On the palate, it is supple and juicy, with bright cherry and plum flavors and silky tannins that glide to a graceful cocoa powder and red berry finish.

### **Varietal Content**

95% Merlot, 5% Cabernet Sauvignon

### **Harvest information**

Appellation: Yountville, Napa Valley

Harvest Dates: September 5 – October 12

Average Sugar at Harvest: 26.1° Brix

### **Cooperage**

100% French oak

75% new, 25% neutral

Barrel Aging: 18 months

### **Production and Technical Data**

Alcohol: 14.5%

0.52 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.80