

DUCKHORN<sup>®</sup>  
VINEYARDS



## 2016 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**

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**

Shaped by the cool afternoon breezes that make Rector Creek such an exceptional site for Merlot, there is an elegant radiance to this wine that frames the graceful tannins and silky mouthfeel. On the supple palate, layers of dark chocolate, graphite and roasted coffee mingle with flavors of blueberry, raspberry, strawberry and currants. The red fruit notes linger on the finish, drawing the wine to a bright, focused conclusion.

### **Varietal Content**

96% Merlot, 4% Cabernet Sauvignon

### **Harvest Information**

Appellation: Yountville, Napa Valley  
Harvest Dates: September 6 – October 4  
Average Sugar at Harvest: 26.2° Brix

### **Cooperage**

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

### **Production and Technical Data**

Alcohol: 14.5%  
0.55 g/100 ml titratable acidity  
10-12 days fermentation at 82°F  
pH: 3.76

