

# DUCKHORN<sup>®</sup>

VINEYARDS



## 2014 Napa Valley Merlot *Stout Vineyard*

Stout Vineyard is located at approximately 1,700 feet in the Howell Mountain appellation—one of the Napa Valley’s most sought-after, ultra-premium winegrowing regions. As a result of its elevation, topography, soils and climate, Howell Mountain consistently produces a dark, dense and structured Merlot displaying rich wild berry and herb characteristics. In keeping with its mountain origins, this wine is supported by ample tannins, yielding a complex, age-worthy expression of Merlot.

### **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 5<sup>th</sup> and ended on October 15<sup>th</sup>, 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**

Stout Vineyard’s coveted mountain fruit yielded a complex and boldly structured Merlot that explodes in your mouth with layers of blackberry, currant, cranberry, and mulberry jam. Beneath the voluptuous fruit, layers of vanilla, cocoa and sweet spices accentuate this wine’s complexity and depth. Though rich and opulent on the palate, a supple tannins and a streak of bright acidity add elegance and length to a long, full finish.

### **Varietal Content**

89% Merlot, 11% Cabernet Sauvignon

### **Harvest Information**

Appellation: Howell Mountain, Napa Valley

Harvest Dates: September 12 – October 8

Average Sugar at Harvest: 26.7° Brix

### **Cooperage**

100% French oak

75% new, 25% neutral

Barrel Aging: 18 months

### **Production and Technical Data**

Alcohol: 14.5%

0.54 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.80

