

DUCKHORN[®]
VINEYARDS



2016 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

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

Grown high on the slopes of Howell Mountain, the vines of Stout Vineyard have produced a spectacular Merlot, with enticing aromas of cranberry, currant, boysenberry, blueberry pie and pencil shavings. On the palate, the wine starts out juicy and bright, with cranberry, clove and blue-fruit flavors layered with savory olive and black tea notes that evolve into a lush mid-palate. The fruitfulness of the palate is framed by polished tannins that lead to a long, structured finish.

Varietal Content

95% Merlot, 5% Cabernet Sauvignon

Harvest Information

Appellation: Howell Mountain, Napa Valley

Harvest Dates: September 26 – October 1

Average Sugar at Harvest: 27.2° Brix

Cooperage

100% French oak

Barrel Aging: 18 months

75% new, 25% neutral

Production and Technical Data

Alcohol: 14.5%

0.52 g/100 ml titratable acidity

10-12 days fermentation at 82°F

pH: 3.84

