

# DUCKHORN

## VINEYARDS

### 2018 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.

#### VINTAGE NOTES

For both red and white grapes, 2018 offered near picture-perfect growing conditions, with mild spring and summer weather, and no significant heat events. The conditions were ideal for both our Semillon and Sauvignon Blanc, which show beautiful tropical notes and ripe flavors at low sugars. While our Chardonnay harvest began about three weeks later than normal, the fruit arrived at the winery in pristine condition, producing dynamic and complex wines. The excellent growing conditions naturally resulted in a slightly larger than average crop for our red Bordeaux varieties, with fully lignified seeds at low sugars levels. With temperate weather throughout fall, we were able to pick each block at optimal ripeness, yielding exceptionally juicy and polished red wines, with plush, well-rounded tannins, and lovely overall structure.

#### WINEMAKING NOTES

Grown high on the slopes of Howell Mountain, the vines of Stout Vineyard produced a spectacular expression of mountain-grown Merlot in 2018, with enticing aromas of black plum, currant, and boysenberry, as well as hints of olive, graphite and chocolate-covered blueberries. On the palate, juicy flavors of ripe red berries are framed by dusty mountain tannins that promise a long life ahead, while also driving the wine to a bright, beautifully structured finish.

#### WINEMAKING

APPELLATION	Napa Valley
VINEYARD	Stout Vineyard
VARIETAL COMPOSITION	100% estate fruit 91.8% Merlot, 8.2% Cabernet Sauvignon
FERMENTATION & AGING	100% French Oak: 75% New, 25% Neutral, aged for 18 months
ALCOHOL	14.5%
pH	3.66
ACIDITY	0.59 g/100 ml



#### DUCKHORN PORTFOLIO



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