

DUCKHORN[®]

VINEYARDS



2015 Napa Valley Merlot *Three Palms Vineyard*

Since our inaugural 1978 vintage, we have been proud to craft a vineyard-designate Merlot from the legendary Three Palms Vineyard. Named for its three iconic palm trees, this warm, up-valley vineyard features lean soils that cause the vines to send their roots deep in search of nutrients, yielding a profoundly intense and age-worthy wine with complex fruit and mineral layers. As a testament to its status as the benchmark for New World Merlot, in 2017, *Wine Spectator* honored our 2014 Three Palms Vineyard Merlot as “Wine of the Year.”

In the Vineyard

In Napa Valley, a warm, dry spring resulted in an 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

Reflecting what can be achieved from a legendary vineyard in an exceptional growing season, this wine displays captivating aromas of fresh cranberry, blueberry, fig, cedar and cocoa nibs. On the dense, mouth-filling palate, sophisticated notes of wet slate minerality add poise and definition to flavors of plum, molasses, cherry and crushed rose petals. Silky tannins carry the wine to a beautifully structured finish with hints of moist earth, cranberry and bittersweet chocolate.

Varietal Content

91% Merlot, 7% Cabernet Sauvignon, 1.5% Petit Verdot, 0.5% Cabernet Franc

Harvest Information

Appellation: Napa Valley

Harvest Dates: August 19 – September 3

Cooperage

18 months in oak

100% French oak

75% new, 25% neutral

Production and Technical Data

Average Sugar at Harvest: 27.4° Brix

Alcohol: 14.7%

0.56 g/100 ml titratable acidity

pH: 3.79

