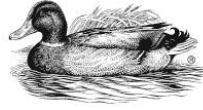


# DUCKHORN<sup>®</sup>

VINEYARDS



## 2015 Napa Valley Merlot *Three Palms Vineyard*

Since our inaugural vintage in 1978, Duckhorn Vineyards has been proud to craft a vineyard-designate bottling from Three Palms. One of California's first single-vineyard Merlots, this full-bodied wine reflects Three Palms' unique terroir and has been a consistent benchmark for New World Merlot. Named for its three iconic palm trees, the warm, up valley vineyard features lean soils that cause the vines to send their roots deep in search of nutrients, producing an intense, age-worthy wine with complex fruit and mineral layers.

### **In the Vineyards – 2015**

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.

### **Sensory Profile**

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.

### **Composition**

91% Merlot, 7% Cabernet Sauvignon, 1.5% Petit Verdot, .5% Cabernet Franc

### **Origin**

Appellation: Napa Valley

Harvest Dates: August 19 – September 3, 2015

### **Cooperage**

18 months in oak

100% French Oak

75% New Oak, 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

