

DUCKHORN®

V I N E Y A R D S

2022 NAPA VALLEY MERLOT THREE PALMS VINEYARD

Since our inaugural vintage, Duckhorn Vineyards has cultivated a deep pride in farming and crafting vineyard-designate Merlot from this iconic site. Named for its three distinct palm trees, Three Palms Vineyard has developed Grand Cru status through consistent accolades and acclaim. Each vintage serves as a reflection of the dedication and artistry embedded in our history, advancing the vision of our founders, Margaret and Dan Duckhorn to produce nothing short of exceptional Merlot.

VINTAGE NOTES

Winter and spring provided ample rain, which allowed the vines to set a generous crop with excellent canopies. Budbreak arrived a little over a week early, and we enjoyed warm, steady weather throughout spring and summer. We began picking Semillon, Sauvignon Blanc, and some Merlot as early as mid-August, but the first big push began after a Labor Day heat event, when our generous canopies paid dividends, helping shade the grapes. After a busy few weeks, a cool spell allowed the remaining grapes time to mature. To counter the impact of modest mid-September rains, we applied a careful fruit drop, and were equally diligent during sorting. Overall, harvest lasted eleven weeks, delivering wines with excellent concentration, supple tannins, lovely finesse and dynamic acidity.

WINEMAKING NOTES

This vintage of our most celebrated Merlot continues the story of a vineyard steeped in history and craftsmanship. It begins with the vibrant allure of Bing cherries interwoven with the delicate fragrance of rose petals. As it unfolds, layers of cocoa and slate emerge. On the palate, the richness of plum and fig take center stage; its lushness framed by Three Palms' signature dusty tannins and earthy minerality resulting from warm days and rocky well-drained soils.

WINEMAKING

APPELLATION	Napa Valley
VINEYARD	Three Palms Vineyard
VARIETAL COMPOSITION	100% estate fruit 92% Merlot, 7% Cabernet Sauvignon, 1% Cabernet Franc
FERMENTATION & AGING	Aged for 18 months in 100% French oak 75% new, 25% neutral
ALCOHOL	14.8%
pH	3.75
ACIDITY	0.58 g/100 ml

