

Merlot Napa Valley 2014



GRAPE VARIETIES:

Merlot

GRADE:

14.8% vol

TYPE OF SOIL:

Gravelly loam and clay to thin, rocky

COLOUR:

Red

AROMA:

Spicy currant, anise, sage and cedar.

PALATE:

Nicely layered, multi dimensional personality with deep, full bodied flavors and a sense of elegance and symmetry.

KNOW THIS WINE BETTER

This vineyard was planted in 1971. It is head trained spur pruned dry farmed old vines. Because the vines were dry farmed very meticulous crop thinning was performed in order to allow the vines to ripen a very small selective crop.

The Merlot was harvested at an optimal level of ripeness in mid October. The Merlot grapes were cold soaked for five days before the onset of primary fermentation. The fermentation took place at a high temperature to ensure that maximum extraction was achieved before the wine was pressed off the skins after 15-20 days. The wine was then put into French oak barrels 80% new and the balance once used where they underwent 100% malolactic fermentation. The Merlot was aged for 18 months before it was bottled.

