

2016 MERLOT - DRY CREEK VALLEY

HISTORY

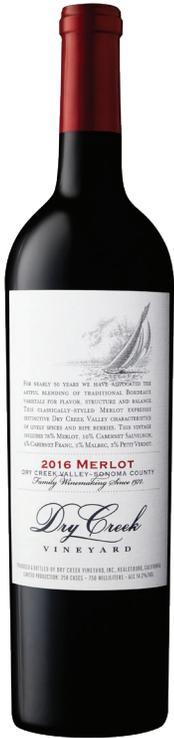
Our first vintage of Merlot was released in 1973 and we have produced this classic Bordeaux varietal ever since. In fact, one of the more historic properties we planted was the Bullock House vineyard which produced several outstanding vintages of Reserve Merlot and single vineyard wines. This delicious varietal adds bright aromatics and a velvety mouthfeel as a blending component for our Bordeaux program, but is outstanding all on its own as well.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

Our Merlot is produced in limited quantities and is an important part of our family of wines. Aromas of black cherry and boysenberry syrup immediately fill the senses. A few more moments reveal notes of dried flower petals and cinnamon. The palate is full of wonderful fruity complexity, combining flavors of raspberry and black cherry. This wine features deep undertones of dark chocolate, cedar, fine leather and a hint of minerality. The finish is long and lingering with smooth and silky tannins. This beautiful wine has excellent structure and balance with a lush, round quality that lingers.



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| RELEASE DATE | April 2019 |
| BLEND | 78% Merlot, 10% Cabernet Sauvignon, 6% Cabernet Franc, 3% Petit Verdot, 3% Malbec |
| APPELLATION | Dry Creek Valley |
| HARVEST DATES | September 23 - October 11, 2016 |
| ALCOHOL | 14.2% |
| FERMENTATION | Average 10 - 14 days at 85°F, pumped over twice daily. |
| BARREL AGING | 18 months in French and American oak; 23% new oak |
| BRIX | Average 25.8 |
| PH | 3.49 |
| TA | 6.4g/L |
| SOILS | Low vigor, gravelly, iron-rich |
| VINE AGE | 6 - 21 years |
| YIELDS | 4 - 6 tons per acre |

