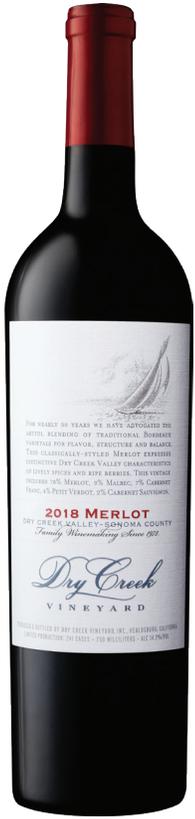


2018 MERLOT – DRY CREEK VALLEY



HISTORY

Our first vintage of Merlot was released in 1974, 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 as the dominant varietal as well.

GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5–8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

WINEMAKER COMMENTS

In our 2018 vintage, aromas of black cherry, plum and blackberry cobbler immediately fill the senses. A few more moments reveal notes of nutmeg, mocha and black and white pepper. The palate is full of wonderful fruity complexity, combining flavors of black currant, boysenberry and black cherry. This wine features deep undertones of cardamom, bay leaf, dried herbs and espresso. The finish is bright with smooth and silky tannins. This beautiful wine has excellent structure and balance with a lush, round quality that lingers.

90 Points
Wine Spectator

90 Points
Wine Enthusiast

RELEASE DATE	April 2021
BLEND	78% Merlot, 9% Malbec, 7% Cabernet Franc, 4% Petit Verdot, 2% Cabernet Sauvignon
APPELLATION	Dry Creek Valley
HARVEST DATES	September 21–October 12, 2018
ALCOHOL	14.2%
FERMENTATION	12–17 days in fermenters at 82–88°F; pumped over twice daily.
BARREL AGING	20 months in French and American oak; 28% new oak
BRIX	Average 24.2
PH	3.54
TA	6.6g/L
SOILS	Low vigor, gravelly, iron-rich
VINE AGE	8–23 years
YIELDS	4–6 tons per acre

