



2014 UNFILTERED MERLOT



VINEYARD

Our 2014 Unfiltered Merlot was harvested exclusively from the Newton estate on the hillsides of Spring Mountain which is home to some of the Napa Valley's oldest Merlot vines. Our Spring Mountain estate is comprised of 112 unique blocks with varying soils, altitude and aspect, the vineyards are intertwined with lushly forested terrain creating distinct microclimates, perfect for producing wonderful complexity in the resultant wine. The 2014 vintage was blended from 8 unique parcels of fruit.

VINTAGE CONDITIONS

The drought that has impacted much of California from 2012 continued to keep rainfall levels below 50% of average and maintained growing season heat summation above average for the harvest. The warm and dry conditions promotes excellent quality and when combined with above average yields the potential of the 2014 vintage is outstanding across all varieties.

VINIFICATION

Once harvested, our Merlot grapes were sorted using an optical sorter that inspects individual berries to ensure uniform, perfect ripeness. The must then underwent five days of a cold maceration followed by seven days of fermentation. The wine then rested on the skins for up to two weeks longer to develop additional complexity before pressing and aging for 14 months in French oak barrels, 30 percent of which was new.

TASTING NOTES

Varietal Merlot characters of ripe plums, currants and blueberries dominate with wild berries and herbs and a touch of mocha providing additional complexity. The structure is typical of Spring Mountain, gravelly graphite tannins that are ripe and support perfectly the luscious fruit intensity.

FOOD PAIRING

Unfiltered Merlot is a great food wine and can be enjoyed with a wide range of cuisines, cassoulet, pork chops, roast chicken or a Kobe beef burger would be great pairings.

SERVING AND CELLARING

With a great pedigree of long term drinkability this wine will reward over 10 years in the cellar.

HARVEST DATES

September 9 - October 15, 2014

COMPOSITION

100% Merlot

PH 3.82 **TA** 5.76 g/L **ALC** 14%

