



MARKHAM

VINEYARDS®

Napa Valley

CELLAR 1879® BLEND

— 2015 —



WINEMAKER'S NOTES

The best thing about our Cellar 1879® Blend is its ability to be enjoyed whenever with whatever is on the menu. We love the way the aromas of chocolate-covered cherry fruit with hints of black pepper & bacon make us want to enjoy it with bacon cheeseburgers and sweet potato fries. The boysenberry jam flavors are layered with orange peel, lush tannins and balanced acidity which always pair with something spicy like carnitas tacos heaped high with salsa fresca. Of course there are times when a simple glass to just unwind and contemplate what's next is apropos. Sometimes all you need is a cozy fire and a good book!

VINEYARD NOTES

Our Cellar 1879® Blend is a tribute to our original founder, Jean Laurent. It was Laurent who built the historic stone cellar here at Markham Vineyards. Blends were among the oldest traditions that were created in our 138-year-old cellar, true dedication to our philosophy of pairing Markham wines with good food and great company. Vineyards were planted as blends in the late 1800's, providing color, tannin, acidity, spice and aromatics dependent upon the mix in the field. Similarly we create a blend to highlight the food our family and friends enjoy daily. With our 2015 blend, Merlot and Syrah provide velvety texture while Syrah additionally layers in deep smoky notes. The Petite Sirah adds juicy, blackberry jam and Cabernet is all backbone filled in with the aromatics of Zinfandel's tobacco spice.

HARVEST NOTES

With heavy December rainfall, we had hoped for a normal wet month of February. Instead we saw the earliest bud break on record and an equally long spring of frost protection worries. However the warm, dry winter brought us our 4th year of drought, freak hail storms and a long, extended bloom in our red varieties. We called the vintage the "hot tub time machine" which behaved much like our 2007 harvest. It began fast and early, but experience has taught us to have patience to wait for flavor development in order to create wines of which to be proud...again!

VARIETAL COMPOSITION

51% Merlot
16% Petite Sirah
11% Syrah
11% Zinfandel
11% Cabernet Sauvignon

TECHNICAL DATA

Alcohol: 14.8%
Acid: 0.57 g/100 mls
pH: 3.50

FERMENTATION & AGING

100% Stainless Steel Fermented
10 Days Skin Contact
∞
16½ Months Aged in
French & American Oak
35% New Oak Barrels



Bottled: June 2017
Released: Late Spring 2018

