



MARKHAM

VINEYARDS®

Napa Valley

CELLAR 1879® BLEND

— 2016 —



WINEMAKER'S NOTES

The best thing about our CELLAR 1879® BLEND is its ability to be enjoyed whenever with whatever is on the menu. Loaded with raspberry fruit wrapped in gorgeous floral, jammy & vanilla cotton candy aromatics. Velvety red currant flavors are complex and layered with cocoa. The bright raspberry fruit provides a lovely contrast to the chewy, long finish. You might be surprised by this intense wine's ability to pair with BBQ pulled pork liberally doused with spicy vinegar, but you'll be a big fan once you try it!

VINEYARD NOTES

Our CELLAR 1879® BLEND is a tribute to our original founder, Jean Laurent. It was Jean Laurent who built the historic stone cellar here at Markham Vineyards. Blends were among the oldest traditions that were created in our 140-year-old cellar. A 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, our winemaker creates a blend to highlight the food our family and friends enjoy daily. In 2016, Merlot and Syrah provide velvety texture while Syrah additionally layers in deep smoky notes. The Petite Sirah adds juicy, blackberry jam to Cabernet's backbone which is filled in with Zin's tobacco spice aromatics along with a bright lift of acidity from Charbono.

HARVEST NOTES

The 2016 vintage rewarded Napa Valley with normal rainfall after four consecutive vintages of drought. The grapevines sped right through their annual milestones with an early budbreak. Bloom started early, but May rains extended bloom in most varieties. Scorching heat at the end of June pushed veraison ahead of the 4th of July weekend. Harvest started early for many; however normal yields had us waiting to crush until the end of August. While not a completely leisurely harvest, we thanked Mother Nature for perfectly ripened fruit, happy fermentations & allowing us to be finished picking before 10" of rain arrived in October.

VARIETAL COMPOSITION

51% Merlot
17% Zinfandel
11% Petite Sirah
8% Syrah
9% Cabernet Sauvignon
4% Charbono

TECHNICAL DATA

Alcohol: 14.8%
Acid: 0.62 g/100 mls
pH: 3.65

FERMENTATION & AGING

100% Stainless Steel Fermented
13 Days Skin Contact
∞∞
16 Mo. in French & American Oak Barrels
32% New Oak
∞∞
Bottled: May 2018
Released: Late Fall 2019

