

MARKHAM

VINEYARDS®

Napa Valley Merlot 2014



VARIETAL COMPOSITION

86% Merlot
12% Cabernet Sauvignon
2% Petite Sirah

TECHNICAL DATA

Alcohol 14.2%
Acid 0.59 g/100 mls
pH 3.54
Bottled April 2016
Production 59,800 cases
Released Fall 2016

WINEMAKER'S NOTES

I'm not sure if anyone loves Merlot more than we do here at Markham Vineyards? Our dedication goes all the way back to 1980 when our very first Merlot was made from Nathan Fay's grapes in the Stag's Leap District. It led to growing Merlot on all of our estate ranches and continues to be 30% of our vineyard portfolio. Our 2014 celebrates its 35th bottling in all the cherry pie goodness for which it has been known! Layering in vanilla and dark chocolate aromas, the vibrant cherry fruit flavors play against the chewy tannins and long, graceful finish. Consider pairing with a grilled duck sausage gussied up on a decadent brioche bun loaded up with a colored trio of sautéed peppers... Simple and fancy all at the same time, just like our beautiful hardworking Merlot!

VINEYARD NOTES

A true Napa Valley blend of vineyards! Our Estate vineyards provide the backbone for the blend, totaling 50% of this bottling. Merlot from Oak Knoll gives sour cherry character while the Yountville components provide the classic Bing cherry aromas and flavors for which our Merlot is known. The jammy notes come from blending in warmer up-valley fruit from Calistoga vineyards. Much care is taken to maximize the filtered light and allow the Merlot to hang freely within the canopy during harvest. This allows the fruit to mature and color evenly, leaving any vegetal hints behind. The wines are sent to barrels as individual lots to mature, allowing for greater understanding of the direct impact of our viticultural and fermentation practices each vintage.

HARVEST NOTES

The 2014 vintage in Napa Valley celebrated a near-perfect growing season despite less than receiving less than half the normal rainfall. Late spring rains were well-timed, arriving after budbreak, allowing for even flowering, fruit set and helped power the vines throughout the season. However the third year of continued drought had yields on our red grapes difficult to estimate accurately. The exciting news is the beauty of this wine reflects the pride we feel of heralding our 35th vintage of Merlot here at Markham Vineyards.

FERMENTATION & AGING

11 Days Skin Contact
100% *Stainless Steel Fermentation*
SO3
15 Months Barrel Aged
28% *New Oak*

