



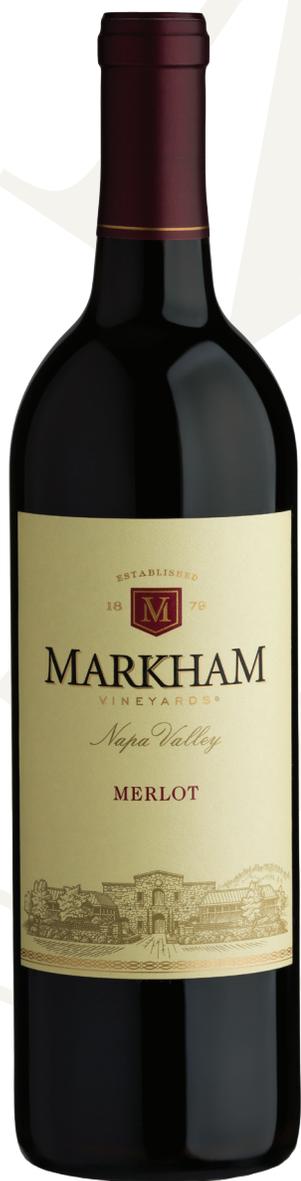
MARKHAM

VINEYARDS®

Napa Valley

MERLOT

— 2015 —



WINEMAKER'S NOTES

The drought brought cherry liquor-like concentration to our 2015 vintage of Merlot. Black cherry and cassis aromas are layered with hints of vanilla, mint and toasted nuts. Elegant and supple on the palate, the juicy plum and cherry fruit flavors are punctuated with cola and black pepper spice. The tannins remain chewy through to the finish. We would love to enjoy with a bacon cheeseburger or more civilized lamb sliders for a delicious treat!

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 the Oak Knoll District 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. 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 our viticultural and fermentation practices have each vintage. It also allows us to invite our growers to come and taste the fruits of their labor when they come to visit.

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 vintage. It began fast & 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

90% Merlot
5% Cabernet Sauvignon
5% Petite Sirah

TECHNICAL DATA

Alcohol: 14.6%
Acid: 0.54 g/100 mls
pH: 3.62

FERMENTATION & AGING

100% Stainless Steel Fermented
10 Days Skin Contact
☞☞
15½ Months Aged in French & American Oak
32% New Oak Barrels
☞☞
Bottled: April 2017
Released: Fall 2017

