2017 CRU MERLOT

Harvest Dates: September 4 – October 5, 2017

Barrel Age: 18 months in 60% new Oak, 100% French Oak

Cooperage: Saury, Ermitage, Nadalie

Blend: 85% Merlot, 13% Cabernet Sauvignon, 2% Malbec

Bottling Date: May 14, 2019

Alcohol: 14.5%

Release Date: Spring 2020

Cases Produced: 120

Retail Price: $55 ~ 750ml

THE VINEYARD "Wine is made in the vineyard" serves as the philosophy for Keith Emerson, Director of Winemaking at Vineyard 29, and is the guiding principle behind our CRU wines. From site selection to crop yield to harvest planning, each farming decision is made with the final blend in mind. Keith's deliberate and detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

THE VINTAGE The winter of 2016 / 2017 was the wettest in many years, causing the Napa River to reach flood levels and some vineyards to become temporary lakes. By the time of bud break in the early Spring, some parts of Napa Valley had reached over 50" of rain. The Spring of 2017 was beautiful and moderate followed by a freak hail storm in mid-June which caused some damage to mostly mountain vineyards. Veraison was about a week late, but an exceptionally hot August quickened the ripening curve. During the last week of August some areas reached as high as 115°F. Another heat spike came during the first week of September, which kicked the Cabernet harvest into gear for most of the early ripening sites. The evening of October 8 was one of the windiest, driest on record resulting in unprecedented wildfires that raged in the hills and into the fringes of the valley floor.

THE WINE Bing cherry, juicy black plum with slight cedar and fresh tobacco notes along with dried lavender and cocoa powder. Medium to full bodied with red and black fruits, chocolate covered espresso bean, a velvety texture and structured tannin profile, this incredibly balanced and polished limited production CRU Napa Valley Merlot is thoroughly enjoyable upon release and will age beautifully for the next decade.