



2018 CRU MERLOT



Harvest Dates: September 4 – October 5, 2018

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, 2020

Alcohol: 14.5%

Release Date: Summer 2021

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 2018 growing season began with a mild, beautiful Spring which extended flowering and provided ideal conditions for berry set, thus yielding uniform grape clusters. Temperatures were warm and steady throughout the summer, with very few heat spikes or dry wind patterns which were quite impactful during the 2017 growing season. The 2018 harvest began approximately two weeks later than the previous few vintages and it continued until the end of October. There was a minor rain event on October 2nd and 3rd but it did not negatively impact grape quality. It simply provided a break in the harvest as we allowed for a few dry out days before resuming the harvest. This long, drawn out, bountiful harvest yielded beautiful, dense, concentrated wines with intense color and a unique freshness to them.

THE WINE Juicy blackberry and currants, fresh tobacco and dried lavender aromas. Full bodied and concentrated with black fruits, chocolate covered espresso bean, hints of pencil shavings, 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.