



## 2016 MERLOT NAPA VALLEY

HARVESTED		September 16 - October 1, 2016
VINEYARDS		Pahlmeyer Estate, Rancho Chimiles
BOTTLED		May 29, 2018
COMPOSITION		97% Merlot, 2% Malbec, 1% Cabernet Sauvignon
ALCOHOL		14.9%
WINEMAKER		Bibiana González Rave
RELEASE DATE		March 2019

### VINTAGE NOTES

The 2016 budbreak was right on time, after several years of early onset; bloom occurred mid-May to early June. Summer brought consistent, moderate weather for optimal development of flavors across all varieties. Our precision timing in the vineyard became crucial during harvest, when we experienced a heat spike in mid-September. We took extra care in hand-sorting the fruit and used 100% free-run juice, resulting in wines of intensity and complexity—another standout vintage.

### WINEMAKING NOTES

Grape clusters were gravity-fed onto a vibrating table where two screens sifted out materials other than grapes, and were removed by hand any fruit that did not pass visual inspection. After gentle destemming, individual berries were hand-sorted again to ensure that only the best grapes were delivered to the fermenters. The fruit underwent five days of cold maceration and two to six weeks of primary fermentation before gentle basket press. We aged the wine in 85% new French oak barrels for 20 months.

### TASTING NOTES

The 2016 Pahlmeyer Merlot opens with complex aromas of blueberry and boysenberry lifted with fresh hints of cardamom, anise and Herbs de Provence. The deep fruit flavors carry over the palate, with subtle notes of forest floor, crushed tomatoes, and oregano. Soft, supple, elegant tannins provide the kind of structure that will help this wine age beautifully.

### REVIEWS

“Mostly estate fruit, the 2016 Merlot spent 22 months in primarily new French oak. Black cherries, smoked earth, graphite, dark chocolate, and licorice notes all emerge from this rich, full-bodied, concentrated Merlot that has subtle background oak but displays a supple, seamless balance style that’s a joy to drink.” **94 points**, Jeb Dunnuck, [JebDunnuck.com](http://JebDunnuck.com), January 2019