



2021 PAHLMeyer MERLOT NAPA VALLEY

HARVESTED	September 7 - 25, 2021
VINEYARDS	Waters Ranch and Stagecoach
BOTTLED	June 2023
COMPOSITION	100% Merlot
ALCOHOL	15.1%
WINEMAKER	Katie Vogt
RELEASE DATE	Fall 2023

VINTAGE NOTES

2021 was a remarkable growing year. All of our vineyards expressed themselves in their purest form. There was a lot of distinct character, block to block, which allowed us to create truly unique, interesting, and compelling wines. An arid year resulted in meager yields throughout our vineyards, fewer clusters, and tiny berries giving us gorgeous concentration. While it was an early vintage, gentle weather throughout the growing season allowed the vineyards to develop steadily and fully, resulting in intense, complex fruit. The berries retained naturally high acidity levels, and with low yields and small berries, they achieved a concentrated tannin profile. That ideal combination of acidity and tannin – with a pure, powerful fruit core – indicates this will be an age-worthy vintage.

WINEMAKING NOTES

Our high-elevation Merlot blocks were hand-harvested at their most expressive moment. At the winery, the clusters were meticulously hand sorted and destemmed – with only the most perfect berries delivered to the tank. Fruit was gently and slowly extracted, spending up to 18 days on skins. Free-run juice was then collected overnight and aged separately from press cuts. We aged the wine in 89% new French oak barrels for 18 months. After careful blending of select lots, the wine was bottled in June 2023 for additional bottle age before release. – *KV*

WINEMAKER IMPRESSIONS

Our debut Pahlmeyer red from the stellar 2021 vintage is a thrill to experience, a wine that matches intensity with elegance, beautifully articulated and built to age. Aromas of blackberry and cassis leap from the glass with an underscore of black olive and dark earth. The palate is muscular yet refined, a lithe dance of richness and nuance. A focused core of fresh dark fruit—blackberry, boysenberry, and black plum is enveloped in polished tannins that lend a weighty grip without overpowering. A lifting note of lingonberry jam runs long through the finish, interplaying with hints of cedar, fresh leather, and sage that echo long on the finish. – *Winemaker Katie Vogt*

SERVING AND PAIRING SUGGESTIONS

I recommend opening this wine and pouring a glass without decanting to experience the intense aromatics and fresh fruit character of this wine in its youth. Then, taste it again the following day and perhaps even the day after to see how the wine opens and nuances emerge. There's no question this wine will age beautifully over the next two decades. As for pairings, while I typically recommend wild mushroom risotto for our Merlot, I love this wine with a roasted rack of lamb with rosemary and garlic. Enjoy! – *KV*