



## 2013 PAHLMAYER MERLOT NAPA VALLEY

HARVESTED	September 13 - October 12, 2013
VINEYARDS	Pahlmeyer Estate and Stagecoach
BOTTLED	May 2015
COMPOSITION	95% Merlot, 4% Cabernet Sauvignon, and 1% Petit Verdot
ALCOHOL	15.2%
WINEMAKER	Kale Anderson
RELEASE DATE	Spring 2016

### VINTAGE NOTES

The 2013 growing season was ideal due to healthy vine stress brought on by drought conditions and nearly perfect weather throughout. This vintage will be one of the most heralded in Pahlmeyer history as the wines are explosively delicious, characterized by rich color, delicate aromas, silky mouthfeel and intense mouth-coating flavors. The aging potential is enormous as these wines are likely to delight generations to come.

### WINEMAKING NOTES

Grape clusters were gravity-fed onto a vibrating table with two screens to sift out materials other than grapes while we removed by hand any fruit that did not pass visual inspection. After gentle destemming, individual berries were then run through another hand-sorting pass to ensure only clean fruit was delivered into the fermenters. After five days of cold maceration, the fruit entered primary fermentation for two to six weeks, then gently basket pressed. 15% of the wine was fermented in French oak 500L puncheons, and the remaining in new Seguin Moreau Icone and Taransaud French Oak barrels and aged for 20 months.

### WINEMAKER IMPRESSIONS

It's always exciting to reach into our library and uncork such a stellar vintage to see how it's evolved. The wine has achieved a beautiful bloom, revealing that idyllic balance of earthy, savory, and fruity components we strive for in our Merlots. Captivating nuances of truffle, leather, mushroom, and cracked black pepper emerge beneath a surge of sweet cassis, black plum, and fresh fig, all riding on a soft lift of acidity enveloped in seamless evolved tannins. As the wine opens in the glass, it retains its breadth and grip as a deep, saturated expression of Merlot unfolds. Still bright and fresh after a decade of cellaring, this wine will continue to reveal its finest details over the next five years, though I find it stunning to uncork now. – *Winemaker Katie Vogt*

### SERVING AND PAIRING SUGGESTIONS

There's no need to decant this beautifully aged wine; simply uncork it about an hour before serving and experience its evolution over the course of the evening. The earthy, savory notes that have emerged with time make this Merlot an excellent match with hearty, rustic dishes such as Coq au Vin or Beef Bourguignon.

