



2017 PAHLMeyer® MERLOT NAPA VALLEY

HARVESTED		September 8 - October 7, 2017
VINEYARDS		Pahlmeyer Estate, Rancho Chimiles
BOTTLED		August 14, 2019
COMPOSITION		100% Merlot
ALCOHOL		14.9%
RELEASE DATE		March 2019

VINTAGE NOTES

The 2017 vintage started off with very wet conditions that resulted in robust canopy growth. During summer, the vigorous leaves helped protect clusters from warm, dry weather. We took extra care to keep the fruit load balanced, with continued diligence in the cellar to help bring out the fruit's best expression. Grapes were harvested at peak ripeness from mid-September to early October. We took extra care in hand-sorting the fruit and used 100% free-run juice, resulting in wines of intensity and complexity. We are thrilled with the stellar quality of the wine, despite a challenging harvest season.

WINEMAKING NOTES

Grape clusters from our high-elevation vineyards were gravity-fed onto a vibrating table where two screens sifted out materials other than grapes, and we 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 tanks. The fruit underwent five days of cold maceration and up to six weeks of primary fermentation before gentle basket press. We aged the wine in 100% new French oak barrels for 20 months. After careful blending of select lots, the wine was bottled in Spring 2019 for additional bottle age before release.

TASTING NOTES

Our 2017 Napa Valley Merlot is a cellar-worthy wine that will age beautifully for a decade or more. The wine opens with aromas of preserved marasca cherries, rose petal, anise and a touch of soft, supple leather. The well-textured palate brings fruit-forward notes of blackberry, blueberry, raspberry and black cherry that blend seamlessly with spicy, earthy undertones of allspice, sautéed sage, black tea leaf and hints of clove before a lengthy, memorable finish.