



2019 PAHLMAYER MERLOT NAPA VALLEY

HARVESTED		September 28 - October 25, 2019
VINEYARDS		Pahlmeyer Estate, Stagecoach, Rancho Chimiles
BOTTLED		Spring 2021
COMPOSITION		100% Merlot
ALCOHOL		15.1%
WINEMAKER		Katie Vogt
RELEASE DATE		March 2022

VINTAGE NOTES

The 2019 vintage was mild, long, and evenly paced. After generous winter rains, a cool and wet spring emerged. Storms in March and April delayed budbreak, and more showers in late May gave vines a welcome water reserve for the growing season. Early June brought steady, warm temperatures and sunshine that persisted throughout the growing season. These ideal conditions allowed our vines to develop consistent, clean clusters with complex, layered flavors and excellent structure. Brief late-season heat spikes ushered the berries' maturity before settling into mild, acidity-preserving conditions as harvest began. As a result, exceptional, well-developed fruit was delivered into the cellar.

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 tank. Fruit was gently and slowly extracted, spending up to 28 days on skins. Free-run juice was then collected overnight and aged separately from press cuts. We aged the wine in 75% new French oak barrels for 18 months. After careful blending of select lots, the wine was bottled in Spring 2021 for additional bottle aging before release.

TASTING NOTES

The commanding concentration of our Napa Valley Merlot is evident from first swirl, as bold aromas of crushed wild blackberries dominate the bouquet. The palate abounds with silky layers—an abundance of ripe black cherry and currant unfurl to earthy, savory notes of leather, camphor, and prosciutto, finishing long with an echo of anise, almond brittle, and tea leaf. Gorgeous structure and mid-palate focus suggest this cellar-worthy wine will evolve beautifully for a decade or more.