



## 2023 MERLOT NAPA VALLEY

COMPOSITION	100% Merlot
VINEYARDS	55% Stagecoach, 20% Waters Ranch, 14% Antica Estate, 11% Broken Rock
HARVESTED	September 28 - October 20, 2023
BARREL REGIMEN	17 months in 84% new Taransaud barrels
BOTTLED	May 2025
ALCOHOL	14.7%
WINEMAKER	Katie Vogt
RELEASE DATE	March 2026

### WINEMAKER IMPRESSIONS

The 2023 Pahlmeyer Merlot is dynamic and captivating: layered and nuanced, revealing its depth and power over time. Aromas of new saddle leather, violet, and a hint of Castelvetro olive give way to brambly blackberry, fresh plum, and dark raspberry. On the palate, the wine is densely flavorful yet remarkably fresh, with a concentrated core of dark fruit – black plum, raspberry, blackberry – framed by fine-grained tannins. Dusty cocoa and subtle earthiness emerge as the wine opens, while vibrant acidity drives expansiveness and energy. The finish is long and lifted, with echoes of dark chocolate and warm spice. While the fruit is tightly wound in its youth, this wine is drinking beautifully. Decant for several hours before serving or enjoy it over the course of a few days to experience how it opens and evolves. A collector's vintage, this wine will age gracefully for up to three decades in the cellar. – Katie Vogt, Winemaker

### WINEMAKING

We hand harvested each of our high-elevation sites in the cool of night. 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 extended time on skins. Free-run juice was then collected overnight and aged separately from press cuts. We aged the wine in 84% new and 16% one-year-used heavy-toast Taransaud oak barrels for 17 months. Select lots, showcasing the pure, distinct personality of each vineyard site, were carefully blended to achieve a complete, dynamic wine that captures the finest articulation of mountain fruit. The wine was bottled without fining or filtering in May 2025, then allowed additional bottle age before release.

### VINTAGE NOTES

The 2023 vintage required patience. It was a very cool growing season – always a point of tension when farming red varieties at elevation. But our mountain sites offer certain advantages: low crop load, vineyards above the fog line, and fruit that reliably achieves ripeness when given time. Without heat spikes to compress the season, we extended hang time across all our mountain vineyards, allowing each site's distinct character to emerge in its purest form. Stagecoach, in particular, showed beautifully. When we sat down to blend, it felt as though all these personalities had arrived at the table fully formed. Vintages like this reveal what these ranches are capable of in their best year and set a new benchmark for what we strive to achieve.