

TEXTBOOK



M E R L O T

N A P A V A L L E Y

• H I G H L I G H T S •

- Superb sites in the renown Napa Valley AVA highlight the world-class pedigree of this release
- Classic Bordelaise winemaking (handwork in Napa Valley vineyard, modest use of new French oak barrels, egg-white fining) partnered with a touch of X Cabernet Sauvignon provides a richly textured and balanced result.

• V I N T A G E 2 0 1 6 •

Vintage 2016 gave us few weather challenges, which was nice after a rough 2015. 2016 started out a tad wet but sunshine arrived at flowering and the set was good. Summer saw sustained warmth with a bit of rain and led to an even harvest. Our 2016 Napa Valley Merlot yields were about average and the tiny berries were deeply colored, richly textured and showed great promise from the get-go.

• V I N E Y A R D S •

Originally brought to the United States in the 1850's from Pomerol by Antoine Delmas, Merlot is, at its best, a textured wine capable of great power and elegance. Our Merlot comes from three blocks located within the famed Napa Valley AVA. Each site brings unique attributes and adds complexity. These sites showcase diverse gravelly and loam soils. The Oak Knoll lot brings backbone, sweet red fruit and tannins. The Oakville District Merlot lot showcases color and deeply textured, high-quality tannins. The small Cabernet fraction adds power and "grip". Together, they all complete a wonderful package. Exemplary sustainable farming practices are employed in these sites and after veraison unevenly ripened bunches were hand-culled which reduced yield to about 6 pounds per vine (@ 3 tons/acre).

Regional Composition: 100% Napa Valley, (80% Oak Knoll, 20% Oakville District)

Varietal Composition: 90% Merlot, 10% Cabernet Sauvignon

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-picked clusters were field sorted, and then hand-sorted at an average of 24 Brix. Cold soaking for 2.5 days in open-top temperature-controlled fermenters developed color and flavor in the absence of alcohol. Fermentation began spontaneously with prevailing yeasts and two daily punch downs kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts, fermentation completed and was followed by nineteen days on the skins. The must was gently pressed into French oak barriques where it slowly completed ML fermentation. The press fraction was not used. Barrels were of the highest quality; 100% French, 30% new, two-year air-dried, medium-plus toast and handbent by Cadus and Francois Freres in central France. Fourteen months barrel maturation with two rackings and one egg white fining integrated flavors and developed a silky mouth-feel.

pH: 3.62

Alcohol: 13.3%

Suggested Retail Price: \$27

The Pey Family
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