



2017 ESTATE MT. GEORGE | COOMBSVILLE

MERLOT

WINEMAKING

VARIETAL COMPOSITION

100% Merlot

HARVEST DATES

September 2 & 6, 2017

BRIX AT HARVEST

Average 25.2°

MACERATION

Average 16 days

BARREL AGING REGIMEN

Aged 18 months in oak, 43% new oak

New oak profile:

80% French, 20% Hungarian

Overall oak profile:

90% French oak, 10% Hungarian oak

PH: 3.44 pH | **TA:** 5.90 g/L | **RS:** 0.04%

ALCOHOL: 14.9% by volume

PRODUCTION: 2,498 cases

SRP: \$45

WINEMAKERS

Jon Emmerich, Elena Franceschi

HERITAGE

MT. GEORGE (100%) – Located east of Napa in Coombsville, Mt. George Vineyard is the site of one of the first grape plantings in the valley in the 19th century. It climbs the western slopes of an ancient volcano whose name the vineyard bears.

SOILS + CLIMATE

The cooler climate and deep, gravelly soils derived from volcanic rock and ash provide depth to this structured Merlot.

VINTAGE

From abundant winter rains to cool spring weather, warm summer temperatures and October's wildfires, 2017 is a memorable vintage. Plentiful winter rains helped refresh our vines and led to a cool, mild spring. Due in part to these warmer temperatures, 90% of Napa Valley's grape tonnage was harvested before the wine country wildfires began. Based on Silverado's house wine style, we typically pick early and were fortunate to have 100% of our fruit harvested with no smoke impact.

TASTING NOTES

Sweet and savory aromatics suggest fresh raspberry, thyme and a hint of meatiness. The tannin, acidity and flavors are nicely knit. Savory herbs and sweet berries are met with a clean mineral finish.

CONTACT

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