



2018 ESTATE MT. GEORGE | COOMBSVILLE

MERLOT

WINEMAKING

VARIETAL COMPOSITION

100% Merlot

HARVEST DATES

September 15, 2018

BRIX AT HARVEST

Average 24.7°

MACERATION

Average 16 days

BARREL AGING REGIMEN

Aged 16 months in 40% new French oak

Overall oak profile:

100% French oak

PH: 3.47 pH | **TA:** 5.70 g/L | **RS:** 0.03%

ALCOHOL: 14.7% by volume

PRODUCTION: 3,068 cases

SRP: \$48

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

February saw abundant rains, with filtered light in spring and early summer. Bud break occurred late, but under ideal weather conditions, creating a plentiful, even fruit set. Summer brought generous sun and cooler marine influences, uninterrupted by major heat spikes. Extended fall sunshine and moderate heat allowed fruit to accumulate flavor complexity with gradual increases in sugar levels.

TASTING NOTES

Aromas of savory herbs such as dried bay leaf and thyme join earthy tobacco leaves and sweet clove. The wine hits the palate with a silky, smooth texture and juicy bright red fruits suggesting pomegranate and berries. Well integrated oak, earth, and spice notes complement the fruit and lead to a long cocoa finish.

CONTACT

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