



DISTRICT COLLECTION 2013 RUTHERFORD MERLOT



TECHNICAL NOTES

APPELLATION: RUTHERFORD

VARIETAL: 100% MERLOT

ALCOHOL: 14.5% BY VOL.

PH: 3.54

TA: 6.3 G/L

FERMENTATION: 19 MONTHS IN
FRENCH OAK, 20% NEW

PRODUCTION: 250 CASES

IN THE VINEYARD

The grapes for the Rutherford Merlot were sourced from our Rutherford estate vineyard, known for gravelly alluvial fan soils with good drainage, creating more intense flavors. Vineyards are monitored throughout the growing season to balance crop size and quality. By practicing leaf removal in early summer, cluster thinning at time of veraison, and harvesting one side of the vine at a time, we achieve concentrated flavors with optimum ripeness.

ABOUT THE VINTAGE

The 2013 vintage in Napa Valley was one of the earliest harvested vintages in years. A warm spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights, our team was able to maintain ideal acid levels with optimum, bright fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

The grapes were harvested between October 1 and October 9 and were on the skins for 18-31 days before being separated out. It was aged for 19 months in French oak barrels, mostly Saury, Radoux, Nadalie and Demptos, with 20% new oak.

WINE PROFILE

Our 2013 Rutherford Merlot opens with rich aromas of black cherry and hints of rose petals. Flavors of ripe blackberry, black licorice and dark chocolate are accented with spicy oak and dust. Big and powerful, this wine is well-structured with classic Rutherford tannins and a long, satisfying finish.