NAPA VALLEY

Raymond

District Collection
2014 Rutherford Merlot

TECHNICAL NOTES

Appellation: Rutherford

Varietal: 100% Merlot

Alcohol: 14.5% by vol.

pH: 3.52

TA: 6.5 g/L

Fermentation: 19 months in French oak, 33% new

Production: 227 Cases

In the Vineyard

The grapes for the Rutherford Merlot were sourced from our Rutherford estate vineyard, which is farmed according to biodynamic and organic principals, and is 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 2014 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 6th and October 8th and were on the skins for 36-55 days before being separated out. It was aged for 19 months in French oak barrels, mostly Saury, Radoux, Nadalie and Demptos, with 33% new oak.

Wine Profile

Our 2014 Rutherford Merlot opens with rich aromas of Marion berry, cherry and hints of forest floor and roasted portabella. The medium tannins and brightness on the mid-palate makes this Merlot very drinkable. The tannins are like a light dusting of cocoa on the finish with a slight gravelly minerality.