District Collection
2016 Rutherford Merlot

Technical Notes

Appellation: Rutherford

Varietal: 100% Merlot

Alcohol: 14.5%

pH: 3.57

TA: 5.9 g/L

Fermentation: 18-19 months in small French oak barrels, 33% new

Production: 256 Cases

In the Vineyard

Grapes for the Rutherford Merlot are picked from one block on our Rutherford estate vineyard which is farmed according to Biodynamic® and organic principals. The vineyard is known for gravelly alluvial fan soils with good drainage, creating more intense flavors in the wine. The vines in this block were picked according to their location, which faces the morning sun and provides a cooler environment for the vines lending fully balanced wines with exceptional texture and characteristics of the terroir.

About the Vintage

A cooler season overall, the 2016 growing season did see an early bud break in Napa Valley. July and August did not see the usual high heat and resulted in a longer hang time for the grapes that ripened uniformly and with a great flavor. Overall quality is high even though yields are a bit lower than usual. Winemakers and vineyard crews worked diligently to pick and sort the best berries.

Conversations With The Winemaker

The grapes were harvested on October 1, 2016 and were on the skins for an average of 27 days. The wine aged in 33% new French oak barrels from Berthomieu cooper for 18-19 months before being bottled unfined and unfiltered.

Wine Profile

This beautiful Merlot opens with luscious aromas of dark fruits complemented by hints of dark chocolate and spice. On the palate, rich flavors of blackberry, plum and espresso lead to a medium to full mouthfeel. This well-balanced wine features dusty yet structured tannins and a long, satisfying finish.