



2014
ESTATE MERLOT
RUTHERFORD, NAPA VALLEY

VINTAGE

2014 was a fabulous vintage, giving us wines of both finesse and concentration. Spring and summer were of moderate temperatures. By October, the weather cooled slightly, but remained dry and sunny allowing the vines to reach full maturity prior to the rains. Overall the weather was nearly ideal, with conditions that allowed the grapes to have an exceptional level of acidity without being over ripe. We brought in a bountiful crop of very tasty fruit!

VINEYARDS & WINEMAKING

The Foley Johnson Estate Merlot is grown on gravelly soils that provide ample drainage to decrease the vigor of foliage growth. These ideal growing conditions allow our Bordeaux varietals to reach full maturity on the vine without taking on the green leafy taste of under-ripened fruit. The Merlot was harvested October 28, 2014 under clear night skies. The wine went through 100% malolactic fermentation and was racked four times throughout the barreling process. After 20 months of aging in 30% new French, Hungarian and American Oak barrels, the wine was bottled in July 2016.

TASTING

The 2014 Estate Merlot holds beautifully dark aromas of plum, blueberry and floral violets. These aromatics perfectly complement and intensify the earthy black cherry, boysenberry and dried sage notes on the palate. A few subtle notes of cedar, baking spice and cocoa can be found lingering on the long finish alongside silky tannins that add body and structure. This is a deep, rich wine that delivers a truly exceptional mouthfeel while showing its elegance and complexity. Pair this dynamic wine with grilled sausages and caramelized onions or alongside a seared ribeye steak with fresh rosemary.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.6%
COMPOSITION	83% Merlot, 17% Cabernet Sauvignon	TA	4.9 g/L
AGING	20 months in 30% new French, Hungarian and American oak	PH	3.88
PRODUCTION	268 cases	BOTTLING DATE	July 11, 2017