



2016
MERLOT - RUTHERFORD
HANDMADE

VINTAGE

The 2016 vintage extends a run of exceptional years for Bordeaux varietals to five in a row for the Napa Valley. A warm, dry spring and summer led to an earlier than average budbreak and ultimately another early start to harvest. Temperatures remained relatively mild with warmer days that helped bring the grapes to their optimal maturity. Low rainfall this year limited the crop volume once again but led to incredible concentration and quality.

VINEYARDS & WINEMAKING

In the heart of the Foley Johnson Rutherford Estate, our Merlot is farmed in the famous “Rutherford Dust” that yields small, yet intense clusters from well-balanced vines. The ideal growing conditions in the vineyard allow our Bordeaux varietals to reach full maturity on the vine without taking on the green, leafy taste of under-ripe fruit. The grapes were harvested between September 7 - October 13, 2016, under clear skies. The wine went through 100% malolactic fermentation and aged for 18 months in 50% new French Oak before going into bottle on July 17, 2018.

TASTING

Our 2016 Rutherford Estate Merlot displays bold and dark aromas of ripe plum, black cherry, clove and cocoa dust. These enticing aromas complement the vivid raspberry, red currant, dried herb and tobacco flavors present on the palate. While full bodied, the mouthfeel is rich and elegant with lingering notes of toasted oak and velvety smooth tannins. Enjoy this complex wine with an herb and garlic roasted pork loin or a grilled ribeye steak with caramelized onions and mushrooms.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15%
COMPOSITION	100% Merlot	TA	5.8 g/L
AGING	18 months in 50% new French Oak	PH	3.75
PRODUCTION	371 Cases	BOTTLING DATE	July 17, 2018