



2022
HANDMADE
MERLOT - RUTHERFORD

VINTAGE

The 2022 vintage was warmer and drier than average, culminating in a significant 8-day heat surge in early September with temperatures soaring above 110°F. The extreme heat forced Brix to rise and we found ourselves in a hurry to bring in all the fruit as quickly as possible.

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 any green, leafy taste of under-ripe fruit. The wine went through 100% malolactic fermentation and aged for 16 months in 40% new French oak before going into bottle on April 1, 2024.

TASTING

This wine entices the senses with earthy aromas of dried herbs and nutmeg married with ripe plum and raspberry jam. The elegant palate exudes a freshness, lifting layers of ripe cherry, blackberry and mocha through the finish. We recommend pairing with roast duck with a cherry glaze reduction, or brie cheese.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	15.1%
VINEYARD	Foley Johnson Estate, Block 2	TA	6.41 g/L
COMPOSITION	92% Merlot, 8% Cabernet Franc	pH	3.61
AGING	16 months in French oak, 40% new	BOTTLING DATE	April 1, 2024
PRODUCTION	94 cases		

