



2017
MERLOT - RUTHERFORD
HANDMADE

VINTAGE

The 2017 growing season was fantastic. The hot summer months pushed the fruit to maturity quicker than in previous seasons, but a few weeks of cold weather stalled ripening. We picked the fruit sooner than the rest of the valley generally speaking, and before the October wine country fires hit. The fruit entered the winery high in quality with exceptional profiles.

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 grapes were harvested between August 20 - October 10, 2017, under clear skies. The wine went through 100% malolactic fermentation and aged for 21 months in 50% new French and American oak before going into bottle on July 21, 2019.

TASTING

Our 2017 Handmade Merlot offers inviting aromas of bright cherry and plum followed by hints of mocha and baking spices. The palate is viscous with juicy flavors of cranberry and raspberry, balanced by savory notes of tobacco, dark chocolate and dried sage. A rich mouthfeel and silky tannins linger on the elegant finish.

STATISTICS

APPELLATION	Rutherford, Napa Valley	ALCOHOL	14.8%
COMPOSITION	100% Merlot	TA	6.2 g/L
AGING	21 months in French and American oak barrels (50% new)	PH	3.7
PRODUCTION	203 cases	BOTTLING DATE	July 24, 2019