

# 2017 ESTATE MERLOT

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	99% Merlot, 1% Petit Verdot
FERMENTATION:	Stainless steel tanks, 2-3 pumpovers daily
AGING:	45% New French Oak
ACID:	6.5 g/L
pH:	3.5
ALCOHOL:	14.8%
HARVESTED:	September 7 - 15, 2017
BOTTLED:	June 18, 2019

WINEMAKER'S INSIGHT	This incredibly smooth and silky Merlot opens with powerful aromas of raspberry, clove, vanilla, and fresh cream. Soft tannins and fresh flavors of mixed red berries, black tea, and ground coffee bean are followed by a refreshing fruit finish.
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HARVEST	Following heavy rainfall in the winter season, the 2017 harvest began with early vine growth and mild weather patterns. In early September, heat spikes hit the valley and set record temperatures. To preserve hydration, the vines were heavily irrigated until the temperatures cooled in mid-September.
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HISTORY	Clos du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos du Val farms two estate vineyards in the Stags Leap District and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.
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