

2018 ESTATE MERLOT  
SPECIAL VINEYARD SELECT  
NAPA VALLEY



APPELLATION:	99% Stags Leap District, 1% Carneros
COMPOSITION:	100% Merlot
FERMENTATION:	Stainless steel tanks with 2-3 daily pumpovers
AGING:	46% New Oak (31% French, 15% Hungarian)
ACID:	6.1 g/L
pH:	3.7
ALCOHOL:	14.3%
HARVESTED:	October 1 - 8, 2018
BOTTLED:	June 9, 2020

WINEMAKER'S  
INSIGHT

This incredibly smooth and silky Merlot opens with vibrant aromas of raspberry, blackberry, and plum, framed with hints of lavender and cedar. On the palate, a lush and creamy texture is intertwined with flavors of cherry, dates, cocoa, and spice.

HARVEST

2018 was a mild year with average temperatures below normal, providing a warm and extended growing season without the heat spikes we have experienced in recent years. The fruit was able to naturally mature all the way to November in some blocks, resulting in rich and beautifully balanced wines.

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.