



2018

MERLOT

MITSUKO VINEYARD, CARNEROS, NAPA VALLEY

THE FOCUS with the Mitsuko's Merlot is to work with the cooler climate to produce an elegant, well balanced wine.

VINTAGE NOTES

After the dramatic end to the 2017 vintage, the 2018 vintage was a return to normal, although a normal we've not seen in years. Mild conditions throughout flowering meant fruit set was extended and successful, ultimately leading to high yields slowing down ripening. The hot temperatures in July and August relented from September onwards. There were no late season heat spikes or serious harvest rain events which meant the hang time of the grapes could be extended. The result was natually balanced wines, lower in alcohol that retained good amounts of natural acidity. This was one of the longest harvests we've seen since 2011, starting on the 31st of August and ending on the 5th of November and can be summed up as a "Classic" Napa Valley vintage. Definitely one to follow closely.

WINEMAKER NOTES

Leaving the picking decision until the last moment to gain as much flavor as possible, we hand and machine harvested all our Merlot blocks in three consecutive days. Delivering the fruit to the winery in the early morning, the grapes were destemmed to tank where the must was chilled for a period of three days. Following this cold soak the tanks were allowed to gently warm and the must was innoculated. As the fermentation progressed, the tank was pumped over twice a day, allowing full extraction of tannins, flavor and color from the must. When the wine was dry, the must was pressed off and transfered to a combination of barrels and tank storage where it underwent malolactic fermentation. After 12 months aging the wine was lightly filtered and bottled.

TASTING NOTES

Deep purple red in the glass. Upfront aromas of plums with a touch of liquorice and anise. Full-bodied with plenty of depth, this merlot delivers copious dark fruit notes, blackcurrant, briar and plum with a juicy mouthfeel. Fresh acidity keeps the palate balanced and fresh. As the wine opens, more complex notes of bay leaf, clove and cedar begin to develop. All this is surrounded by fine grain tannins that drive the finish. The perfect accompaniment to roast beef with creamed horseradish, potatoes au gratin, and roasted winter vegetables.

VARIETAL COMPOSITION 100% Merlot | VINEYARD 100% Mitsuko's Vineyard | APPELLATION Carneros, Napa Valley HARVEST DATE October 21–24, 2018 | AGING 12 months in French oak, 65% new

BOTTLING DATE August 23, 2018 | ALCOHOL 14.9% | RS 1.7 g/L | TA .6 g/100ml | PH 3.66 | PRODUCTION 3,000 cases AGING POTENTIAL 10 years with cellar aging

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