



2013 MERLOT

Mitsuko's Vineyard, Carneros, Napa Valley

GROWING MERLOT IN MITSUKO'S VINEYARD for over a decade has taught us how to express the depth and elegance of this variety. The vineyard is comprised of five different Merlot clones which reveal slightly different dimensions of the variety. The microclimate and soil type of each parcel, along with the varied spacing and rootstocks, provide the grapes with greater complexity of flavor.

HARVEST NOTES

After the exceedingly wet November and December of 2012, 2013 turned droughty and warm, accelerating budbreak and resulting in an even and fertile bloom. Similar to 2012, warm temperatures continued into the late spring and early summer without significant heat events, prolonged cool periods or measureable rainfall – essentially perfect weather for winegrape growing at the highest level. And, as in 2012, these ideal conditions lead to uniform véraison. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention so crucial for fine wine balance; however, because the peak daytime temperatures exceeded those in 2012, this vintage was the earliest in over a decade, essentially commencing for Clos Pegase on September 1st and finishing on October 17th. As in 2012, fruit quality proved superb across all varieties.

WINEMAKER NOTES

Cool night-harvested Merlot prolonged pre-fermentation cold maceration, which allowed easy extraction of color and flavor compounds from the grape skins during fermentation. Extraction was individually tailored by wine lot, with the wines receiving on average one month on the skins to optimize aromatics and charm yet fully extract and develop tannins. The 2013 wines lots were raked in early March 2014 and then again in early March of 2015 just prior to bottling. Overall, the wine received a total élevage of 16 months in our caves before bottling in later March.

TASTING NOTES

Our 2013 Mitsuko's Vineyard Merlot is an exotic and complex wine possessing aromas of blackberry liqueur, cherry pie and wild violets enhanced by nuances of fresh pipe tobacco, church incense, cinnamon spice and slate. The wine fills the mouth with broad and complex fruit flavors counterbalanced by a round structure, substantial mid-palate volume and a lengthy mineral-driven finish.

TECHNICAL INFO

VARIETAL COMPOSITION

76% Merlot
15% Malbec
9% Cabernet Sauvignon

CLONES

Pomerol massale selection

VINEYARDS

100% Mitsuko's Vineyard
Carneros – Napa Valley

SOIL

Haire Clay-Loam
Haire Gravelly Clay-Loam

HARVEST DATES

October 10 - 12

AGING

16 months in 32% new French oak

BOTTLING DATE

March 2015

ALCOHOL

14.9%

PRODUCTION

3675 cases

OPTIMUM DRINKING

Now – 2021