

SWANSON

VINEYARDS

2013 NAPA VALLEY CYGNET MERLOT

GROWING SEASON:

2013 was an epic vintage for the Napa Valley. Long, warm days and cool, often foggy nights throughout the season led to a mid-September harvest for this variety. With naturally low yields and a picture-perfect growing season the vines were able to fully ripen their grapes allowing us to pick at exactly the perfect moment where acid, fruit flavor and tannins were all in balance. Yield was well below average, giving concentrated fruit of intense flavor.

VINEYARD:

Sitting in the heart of Napa's Oakville district is the Swanson Family Estate vineyard. Farmed impeccably we are able to adjust our yield each year to achieve the ripeness levels we desire. Favoring quality over quantity we deliberately keep our crop low, allowing for a long hang time on the vine, building intense flavors and retaining natural acidity.

WINEMAKER'S NOTES:

Dark purple in the glass, delivering rich aromas of cassis and cigar box. Sweet fruit lingers in the foreground giving this wine the pleasing nose that only Napa Valley Merlot can possess. On the palate the smooth tannins envelope the rich berry fruit flavors, delivering complexity and depth. The supple acidity provides versatility for the wine, whilst flavors such as plums, pie crust and strawberry jam allow the wine to be enjoyed with or without food. The flavor development continues on the palate adding a long and balanced finish to the wine.

- Robin Akhurst, Winemaker

BLEND:

93% Merlot, 5% Cabernet Sauvignon,
2% Syrah

HARVEST DATE:

Merlot: Sept 16
Cabernet Sauvignon: Oct 12
Syrah: Oct 8

BOTTLING DATE:

April 2015

WINEMAKING:

4 days cold soaking, 28 days
average maceration on skins; 18
months in French oak barrels.

