



TECHNICAL NOTES

APPELLATION: Rutherford

ALCOHOL: 14.5%

PH: 3.58

TA: 6.3 g/L

VARIETALS: 100% Merlot

AGING: 18 months in 41% new French oak

HARVEST DATE: September 30, 2021

VEGAN FRIENDLY



DISTRICT COLLECTION MERLOT RUTHERFORD 2021

IN THE VINEYARD

The grapes for this merlot were sourced from a single block on our beloved Rutherford Estate. It is grown organically and biodynamically on Pleasanton soils which are gravelly over a clay loam horizon. Merlot on soils with clay in Rutherford tend to have more tannins in the wine due to the thicker grape skins.

ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested on September 30 which is a flower day bringing out more of the structure and grip to this wine. It was then fermented on the skins for 32 days. The wine was gently pressed, racked and aged for 18 months in 41% new Saury and Demptos French oak barrels before being bottled unfinned and unfiltered on July 19, 2023 which is a root day bringing out the structure in this varietal and from our cherished Rutherford soils.

WINE PROFILE

Cloaked in a saturated garnet robe with flickers of deep amethyst, this Rutherford Merlot unveils captivating aromas of juicy plum, stewed black cherry, and sun-kissed raspberry. Subtle layers of bittersweet cocoa, dried thyme, and toasted oak weave through the bouquet, enlivened by delicate threads of graphite and spiced vanilla pod. On the palate, the wine offers impressive intensity and supple richness, supported by silky yet defined tannins that reflect the hallmark Rutherford Dust. Accents of dark mocha, roasted espresso bean, and pressed violet lend dimension and intrigue. The finish is lingering and harmonious, echoing with lush fruit, mineral tension, and a graceful sense of poise.