




#### TECHNICAL NOTES

APPELLATION: Rutherford

ALCOHOL: 14.5%

PH: 3.55

TA: 6.5 g/L

VARIETALS: 100% Merlot

AGING: 19 months in 50% new French oak

HARVEST DATE: September 10, 2022

VEGAN FRIENDLY



## DISTRICT COLLECTION MERLOT RUTHERFORD 2022

#### 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 and structure in the wine due to the thicker grape skins.

#### ABOUT THE VINTAGE

The 2022 growing season produced exceptional fruit quality. After years of drought, substantial winter rainfall replenished the soil, followed by dry conditions through March. Spring ushered in mild, cooler temperatures, with bud break beginning in March. A week of triple-digit heat in September was tempered by mid-month rains, which slowed the harvest. The grapes that remained on the vine developed deep concentration and intense flavors, resulting in wines with remarkable structure and luxurious tannins.

#### CONVERSATIONS WITH THE WINEMAKER

The grapes were hand harvested on the early morning of September 10 which was a flower day. It was then fermented on the skins for 31 days and underwent extended maceration. The wine was gently pressed, racked and aged for 19 months in 50% new Seguin Moreau French oak barrels before being bottled on July 12, 2024 which is a root day bringing out the structure in this varietal and from our cherished Rutherford soils.

#### WINE PROFILE

Draped in a lustrous garnet hue with flashes of deep amethyst, this Rutherford Merlot opens with alluring aromas of ripe plum, black cherry compote, and sun-warmed raspberry. Subtle layers of dark cocoa, dried sage, and charred oak mingle with whispers of flint and vanilla bean. The palate is vibrant and velvety, anchored by polished tannins that reflect the signature Rutherford Dust. Notes of mocha, roasted espresso, and crushed violet add depth, while the finish lingers with rich fruit, mineral tension, and refined elegance.