

2018 ESTATE MERLOT

NAPA VALLEY



APPELLATION:	Napa Valley
COMPOSITION:	93% Merlot, 5% Cabernet Sauvignon, 2% Malbec
FERMENTATION:	Stainless steel tanks, 2-3 pumpovers daily
AGING:	69% New Oak (49% French, 10% Hungarian, 10% American)
ACID:	6.9 g/L
pH:	3.6
ALCOHOL:	14.5%
HARVESTED:	October 1 - 10, 2018
BOTTLED:	June 22, 2020
WINEMAKER'S INSIGHT	Beautiful ruby red in color, this Merlot opens with powerful aromas of raspberry, clove, vanilla, and spice. Rich flavors of blueberry and black cherry and are followed by soft tannins and an earthy, savory finish.
HARVEST	2018 was a mild year with average temperatures below normal, providing a warm and extended growing season without the heat spikes we have experienced in recent years. The fruit was able to naturally mature all the way to November in some blocks, resulting in rich and beautifully balanced wines.
HISTORY	Clos du Val, French for "small vineyard estate of a small valley," was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley's most iconic winery estates. Still family-owned today, Clos du Val farms two estate vineyards in the Stags Leap District and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.