



2016 SUSCOL RANCH

Merlot, Napa Valley



VINEYARD DESCRIPTION

The nine-acre Suscol Ranch is located in Jamieson Canyon, south of the city of Napa. The area is very cool, with dense fog early in the season and windy conditions all year long. Planted on a gentle, north-facing knoll of deep, loamy soil, the vines are cordon trained to give the grapes maximum sun exposure. The cool conditions allow the fruit to mature slowly, gracefully developing flavors and mature tannins.

HARVEST NOTES

Early and scarce are the two words that really define the 2015 vintage, and the growing season started with budbreak in early March and bloom in mid-May. Despite low rainfall, canopies were very healthy and clusters were full. During the moderate summer months, we pulled leaves around the fruit to ensure adequate exposure. Bird netting was hung around the fruit later in the season to protect the grapes from migratory birds. Because the weather in this area is about 10 degrees cooler than our northern sites, fruit was allowed an extended hang time, with night harvesting beginning in late September just as the leaves began to turn their fall colors.

SENSORY EVALUATION

The 2016 Suscol Merlot offers a perfect harmony of juicy and succulent flavors. A small swirl coaxes enticing aromas of dark plum, green olive and cedar from the glass. Earthy notes of tobacco leaf, olive, tar and spice blend nicely with the dark, sweet fruit. From year to year, this wine's distinctiveness lies in the lush, velvety tannins that expand upon the initial sip and develop with richness through the finish. This wine pairs beautifully with food and benefits from a little bottle age in your cellar.

APPELLATION

Napa Valley

VARIETAL

100% Merlot

AGING

French oak barrels
(48% new, 52% once-used)

RELEASE DATE

March 2019

HARVEST DATE

October 7, 2016

SKIN CONTACT

12 days

TIME

17 months

FIRST VINTAGE

1997