2016 MERLOT – MT. VEEDER, NAPA VALLEY

High on the slopes of Mount Veeder, Mayacamas Vineyards has been a source of legendary California wine since 1889. Since the 1950’s the vinification and élevage of Mayacamas remains remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines. The mountain terroir at Mayacamas ranges from 1,800 to 2,400 feet in elevation and the estate spans 475 acres, only 50 of which are dedicated to vine.

TASTING NOTES & WINEMAKING

Our team began picking on September 12th and finished September 16th—relatively early to accentuate the true character of the grapes and preserve natural acidity. The wine spent a total of 30 months in neutral oak foudre and barrels, softening slowly before bottling. Our 2016 Merlot features dynamic red fruit balanced by savory notes and Mount Veeder’s tell-tale fine tannins. The palate is medium bodied with notes of fresh plum jam and black tea. Bright acidity and elegant structure predict a 20-year drinking window.

VINTAGE, VINEYARDS & TERROIR

The 2016 Mayacamas Merlot is luscious yet structured. The vines benefited from a pronounced maritime influence as a result of salty evening breezes off the San Pablo Bay. The wine is well structured—poised between fine tannins and velvety fruit. 2016 was blessedly uneventful, the fifth consecutive outstanding vintage for the Napa Valley. Summer was consistently hot and dry without extreme heat and we enjoyed a gentle harvest.

APPELLATION: Mt. Veeder
VARIETAL: 98% Merlot, 2% Cabernet Franc
ALCOHOL: 13.2/3%