The Duckhorn Portfolio, St. Helena, CA ©. Must be 21+ Please enjoy responsibly

DUCKHORN® VINEYARDS

2020 NAPA VALLEY MERLOT

Inspired after a visit to Bordeaux, Dan Duckhorn produced the first vintage of Duckhorn Vineyards Napa Valley Merlot in 1978. Highlighting Estate vineyards and top sites, our renown Merlot reflects the diversity of the valley's many appellations. Blending with Cabernet Sauvignon adds notable depth and structure, as well as signature flavors of black cherry, plum and spice.

VINTAGE NOTES

In terms of overall weather, most of the 2020 growing season was excellent. Following a relatively dry winter, budbreak started early, and the temperatures throughout spring and summer were mild and temperate. This allowed the grapes to ripen slowly, developing pure, vibrant flavors and supple, fleshy textures. In late September, harvest was impacted by the outbreak of wildfires and the arrival of hot weather. The elevated temperatures gave many vineyards a final push to ripeness as we worked to bring in the grapes. During this period, we did extensive testing to ensure quality, excluding any fruit that did not meet our standards. While our meticulous selection process resulted in a smaller 2020 crop, the wines we produced live up to the Duckhorn name, displaying beautiful aromas, soft elegant textures, lively complexity and lush flavors.

WINEMAKING NOTES

Embodying the alluring beauty of great Napa Valley Merlot, this wine reveals vibrant aromas of red currant, ripe plum, black raspberry, cherry and sweet baking spices, with hints of tea leaves and cocoa. The palate is rich and luxurious, with silky tannins and flavors of ripe red berries, pie crust and fig compote gliding to a bright, elegant finish.

WINEMAKING

APPELLATION	Napa Vallev
	NaDa Valit.v

Oak Knoll, Carneros, Calistoga, Rutherford, SUB-APPELLATION

Yountville

80% Merlot, 17% Cabernet Sauvignon, VARIETAL COMPOSITION

2% Cabernet Franc, 1% Petit Verdot

Aged 15 months in 100% French oak FERMENTATION & AGING

40% new, 60% neutral

14.5% ALCOHOL

рΗ 3.69

ACIDITY 0.57 g/100 ml

