

FREEMARK ABBEY

Est. 1886



NAPA VALLEY

2016
STAGECOACH VINEYARD MERLOT
Napa Valley

DIRECTOR OF WINEMAKING- *Ted Edwards*

ASSISTANT WINEMAKERS- *Jesus Alfaro, Barrett Anderson*

STAGECOACH VINEYARD—ATLAS PEAK (100%)

These grapes were sorted from the Atlas Peak area of the Stagecoach Vineyard, located north east of Napa at approximately 1,500 ft. elevation. Composed of ancient volcanic soils, the vineyard is carved out of rocky terrain, sage brush and chaparral. The grape vines struggle in this environment, creating grapes that are small and very concentrated. The Merlot grapes ripen very evenly, yielding great dark cherry depth with an incredible distinctiveness that can only be derived from the terroir of Stagecoach.

VINTAGE AND WINEMAKER'S NOTES:

With an opaque depth of red ruby color, the Stagecoach merlot has a great overall balance of fruit, body, tannin and acidity. In the aroma, there is the essence of blueberry, red raspberry, with dried cranberry with herbal spices. The fruit is integrated with aromatic cedar, black pepper, briary nuances of sage and herbal spices. Dark cherry and plum are the primary flavors with a very resolved pleasant tannin structure. The depth of fruit coupled with the richness of flavor, provides a profile that delivers from initial sip and continues on the palate for a very long finish....enjoy.

GROWING SEASON NOTES

The winter continued a dry weather pattern and bud break was early. The growing season was moderate, near ideal, and on an early pace. Most varieties were harvested in September with a final wrap up on October 10th getting all fruit in before any rains developed.

COMPOSITION:

100 % Merlot

HARVEST DATES AND SUGAR:

Harvest was on 9/20 at 26.8 degrees brix.

AGE OF VINES AND SOIL TYPE:

The vines were planted in 2000, clone 314 on 110R, the soils are volcanic, craggy and rocky

FERMENTATION:

After a five day cold soak, the fermentation was in stainless steel fermenters at 75-86 deg for 10-28 days skin contact

ALCOHOL: 14.7% **PH:** 3.41 **ACID:** 0.67g/L

AGING:

Barrels: French oak
World Cooperage: 34% new oak
Aged in Barrel: 15.7 months

LIFE SPAN IN PROPER CELLAR:

15 years +

NUMBER OF CASES PRODUCED:

567

BOTTLED:

April 2018

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100% Merlot

HARVEST DATES AND SUGAR:

Harvest was on 9/20 at 26.8 degrees brix.

AGE OF VINES AND SOIL TYPE:

The vines were planted in 2000, clone 314 on the west side of the mountain. In the East, the soils are volcanic, craggy and rocky.

FERMENTATION:

After a five day cold soak, the fermentation took place in stainless steel fermenters at 75-86 degrees for 20-28 days skin contact.

ALCOHOL:

14.5%

PH:

3.41

ACID:

0.67g/L

AGING:

Barrels: French oak

Barrel Cooperage: 34% new oak

Average Time in Barrel: 15.7 months

RECOMMENDED DRINKING SPAN IN PROPER CELLAR:

10-15 years +

NUMBER OF CASES PRODUCED:**AVAILABILITY:**

Available 12/1/2018

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