



2016 MERLOT

Sonoma Valley, Sonoma County

40TH ANNIVERSARY VINTAGE

VINTAGE NOTES

As one of a handful of pioneer producers of Merlot, dating back to 1976, our Merlot remains as consistent and memorable as it was back then. Even 40 years after our first vintage, the 2016 vintage is a classic representation of Rhinefarm Merlot. With the vines in harmonious balance, 2016 is “magical blend of ‘14 and ‘15.” A wet winter and warm spring meant an early, healthy start of the growing season, followed by a long, hot, dry summer that led to another early harvest of perfectly mature grapes from the ideal ripening conditions. The resulting wines had some of ‘15’s intense concentration but the evolved tannins and approachability of ‘14.

VINEYARD INFORMATION

Eight miles north of San Pablo Bay, the Bundschu family’s 161 year-old vineyard wraps around the southwest slopes of the Mayacamas Mountains. The terrain features steep, southwest-facing hillsides of shallow, rocky soils of volcanic ash and alluvial wash. Pervasive maritime breezes and long daylight exposure allow fruit to develop intense concentration while retaining vibrant structure. A portion is sourced from warmer vineyard sites in Sonoma Valley to add lushness to the mid-palate.

TASTING NOTES

“...the 2016 Merlot has a great nose of smoke tobacco, ripe black cherries, currants, and chocolate. It’s ripe, medium to full-bodied, has a fleshy, pleasure-bent style, and ripe tannins. It’s another value gem in the vintage.” - *Jeb Dunnuck 2019*

COMPOSITION

82% Merlot
9% Petit Verdot
9% Cabernet Sauvignon

ALC/pH/ACID

Alc: 14.6%
pH: 3.73
TA: 0.54 g/100mL

WINEMAKING

3-to-5-day cold soak
Extraction through gentle pump-overs
Weekly battonage during the native malolactic fermentation

COOPERAGE

17 months
100% French oak, 40% new Nadalie

PRICE

\$35.00