



Michael Black Vineyard, planted in 1987, lies on a hillside in Coombsville strewn with gravel, rocks, and small boulders. Michael Black propagated a unique clone that produces small berries and clusters that limit over plumping while contributing structure in the fruit. The cool climate of Coombsville promotes spicy aromatics and refined tannins. Average yields are less than 1.5 tons/acre.

The 2011 Michael Black Vineyard Merlot offers an exotic array of anise, pomegranate, and smoky incense aromas. The wine delivers lots of plum and mincemeat flavors with a fleshy and succulent mouthfeel. The combination of rich, juicy flavors and structure create a delicious wine whose complexities will evolve for another 5-8 years.

Varietal Composition: 98% Merlot, 2% Petit Verdot Appellation: Coombsville, Napa Valley

Crush: 100% whole berries

Pre-fermentation: Cold-soaked for 3 days at 55 degrees F.

Fermentation: 8 days followed by malo-lactic fermentation in barrels

Aging: 21 months in 100% French oak barrels, 45% new for the vintage

Bottled: July 31, 2013 Production: 261 cases