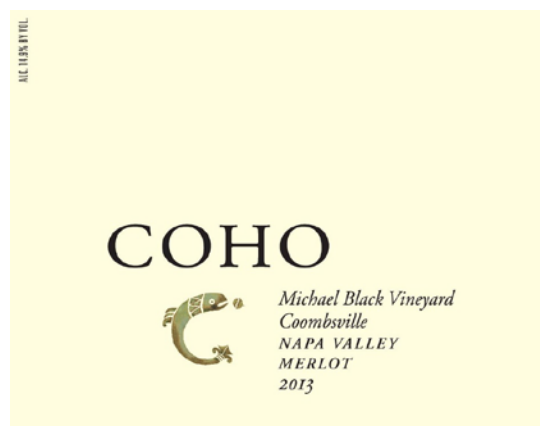


# COHO



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 2013 Michael Black Vineyard Merlot offers bright and juicy flavors of plum and pomegranate, wrapped in fine grained tannins. The ideal growing conditions in Coombsville produced excellent acidity and a nice mineral aspect in the wine. This is a highly structured wine whose complexities will evolve for another 5-10 years.

Varietal Composition:	93% Merlot, 7 % Cabernet Sauvignon
Appellation:	Coombsville, Napa Valley
Crush:	100% whole berries
Pre-fermentation:	Cold-soaked for 3 days at 55 degrees F.
Fermentation:	7 days followed by malo-lactic fermentation in barrels
Aging:	21 months in 100% French oak barrels, 45% new for the vintage
Bottled:	July 28, 2015
Production:	355 cases