

ACRE[®]

NAPA VALLEY

DUSTY BOOTS... STAINED HANDS...
CLASSIC WINES.



ACRE 2018 MERLOT, NAPA VALLEY TASTING NOTES

The 2018 Acre Merlot is a deep purple-tinged ruby in color. From the first pour, it opens up with enticingly bold aromas of summer fruit, including black cherries, ripe strawberries, and dark plums, which carry over subtly in the mouth. On the palate, the bright acidity and textured tannins support layers of spice, dried herbs, cocoa beans, leather, and cedar, which lead to a lengthy, complex finish that takes its time to unfold. While the 2018 Merlot drinks beautifully in its youth, the robust structure also makes it a perfect candidate for cellaring.

GROWING REGION - STAGS LEAP AVA

The 2700-acre iconic Stags Leap growing area is located five miles north of the town of Napa and stretches from the Vaca Range west to the Napa River and along the Silverado Trail to Yountville Cross Road. The climate is moderately warm with afternoon marine winds acting as an "air-conditioner" to cool the warmer air radiating off the bare rocks of Stag Leap itself and the surrounding hillsides. The soils are comprised of volcanic gravel-loams on the floor of the valley with rocky hillsides, and low to moderate fertility due to hard clay subsoils.

Even before it officially became an AVA, Stags Leap had already received worldwide acclaim based on the Stag's Leap Wine Cellars 1973 Cabernet Sauvignon, which earned first place at the 1976 Judgment of Paris Tasting. It is an optimal location for growing Merlot, distinguished by lush, velvety textures and perfectly integrated summer fruit flavors, supported by refined and structured tannins.

VINTAGE

After a turbulent 2017 harvest, 2018 welcomed a close to perfect growing season. 2018 began with copious rainfall in February followed by a mild spring. While both bud break and flowering occurred on the later side, it was under ideal weather conditions yielding uniform grape clusters. The summer days were steady and warm with cooler evenings and a complete absence of heat spikes, which led to excellent harvest conditions. The moderate fall sunshine and extended hang time allowed fruit to gradually gain flavor complexity without over-ripeness.

KEY FACTS

VINEYARDS	Stags Landing Vineyard, Stags Leap AVA
APPELLATION	100% Stags Leap AVA
HARVEST DATE	October 13, 2018
VARIETAL COMPOSITION	100% Merlot
AGING	16 months, French Oak (40% New)
ALCOHOL	14.5%
pH	3.33
TOTAL ACIDITY	6.5 g/L
BOTTLED	February 7, 2020
TOTAL PRODUCTION	510 cases