

DUCKHORN®

VINEYARDS

NAPA VALLEY



## 2012 Napa Valley Merlot *Three Palms Vineyard*

Since our inaugural vintage in 1978, Duckhorn Vineyards has been proud to craft a vineyard-designate bottling from Three Palms. One of California's first single-vineyard Merlots, this full-bodied wine reflects Three Palms' unique terroir and has been a consistent benchmark for New World Merlot. Named for its three iconic palm trees, the warm, up valley vineyard features lean soils that cause the vines to send their roots deep in search of nutrients, producing an intense, age-worthy wine with complex fruit and mineral layers.

### 2012 Harvest Notes

The 2012 growing season offered near-perfect growing conditions. Though budbreak was late due to heavy spring rains, warm weather during bloom allowed the vines to set a large crop. Increased yields were the result of more berries, not larger berries. This translated into even higher quality in the winery, as the skin-to-juice ratio remained ideal. Slightly cooler-than-average post-veraison weather and a lack of any heat events allowed for greatly extended hang time. Harvest was 2-3 weeks later than average, and the grapes arrived at the winery in pristine condition.

### Winemaker Notes

This is a classic expression of Three Palms Vineyard, with vibrant red fruit bursting through on the entry, followed by layers of licorice, wet stone and earth that reveal themselves on the mid-palate. Though the tannins are prominent, adding gravitas to this iconic Merlot, there is a lovely refinement to them that beautifully accentuates the flavors of blueberry, warm spice cake and Santa Rosa plum.

### Varietal Content

89% Merlot, 6% Cabernet Sauvignon, 2% Cabernet Franc,  
2% Malbec, 1% Petit Verdot

### Harvest Information

Appellation: Calistoga  
Harvest Dates: September 10-25, 2012  
Average Sugar at Harvest: 27.0° Brix

### Cooperage

100% French oak château-style barrels (60 gallons)  
Barrel Aging: 24 Months  
Age of Barrels: 75% New, 25% Second Vintage

### Production/Technical Data

Alcohol: 14.5%  
Titratable Acidity: 0.58 g/100ml  
pH: 3.63  
Bottled: December 1, 2014  
Released: April 2015

