



2014 HARRIS VINEYARD

Merlot, Oakville, Napa Valley



VINEYARD DESCRIPTION

The 50-acre Harris Vineyard is located in western Oakville, just east of Branding Iron Vineyard. Nickel & Nickel's five acres are comprised of two blocks that offer a southern exposure and soil of gravelly clay loam. Thinning passes allow each cluster to hang freely, optimizing the trellis system, and taking advantage of the warm climate to reach full maturity.

HARVEST NOTES

This was another beautiful growing season with an ideal spring that led to an early budbreak and bloom. Despite the low rainfall, canopies were very healthy and clusters were full. During the moderate summer months, we pulled the leaves around the fruit to allow adequate exposure. We thinned the fruit to let each cluster hang in its own space, and a warm September ripened the fruit nicely. We harvested this vineyard in the early morning when the fruit flavors were at their peak.

SENSORY EVALUATION

The 2014 Harris Merlot presents a beautiful varietal expression. The vineyard lies in a warmer area of Oakville that is recognized for fruity aromas of plum, while the palate offers lively flavors of juicy berries and tart cherries. Underlying hints of dried herb and sage add complexity and integrate nicely with the warm, toasty oak from the barrels. The texture is nicely balanced with a coating midpalate that carries this youthful fruit into a supple finish.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Merlot

AGING

French oak barrels
(52% new, 48% once-used)

RELEASE DATE

August 2016

HARVEST DATES

September 22 – 23, 2014

SKIN CONTACT

7 days

TIME

17 months

FIRST VINTAGE

2000