



2015 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

An early mid-March budbreak started the 2015 growing season, with bloom occurring in early May. Although the rains throughout the season were mild, canopies were very healthy and fruit clusters were full. The summer months were very moderate, and we pulled leaves around the fruit to allow for ideal exposure and ripening conditions. The fruit was thinned to let each cluster hang in its own space, and the warm September heat ripened the fruit beautifully. We harvested the two vineyard blocks we farm separately this year, allowing the larger vines a little more time to fully ripen the fruit.

SENSORY EVALUATION

The 2015 Harris Merlot is the juiciest of our Nickel & Nickel Single-Vineyard Merlots. A good swirl of the glass offers aromas of ripe plum, cinnamon and toasted oak. This aromatic profile continues on the palate with accompanying flavors of dried herb and baking spices. Warm oak complements the fruit, and the wine's rounded tannins makes it easily approachable upon release.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Merlot

AGING

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

RELEASE DATE

March 2018

HARVEST DATES

September 18–22, 2015

SKIN CONTACT

8 days

TIME

16 months

FIRST VINTAGE

2000