

# PRIDE MOUNTAIN VINEYARDS

## 2016 MERLOT

Enticing aromas of plum, cherry pits, menthol, dried flowers and subtle mesquite excite the senses. But it is the silky textural pleasure in the mouth that grabs your attention, offering a seamless transition from start to finish. There is enough acidity to suggest great food pairing and long-term aging potential, but it will be hard to wait on this beauty. Flavors include chocolate covered cherries and earthy spices; what sets this rich and full wine apart, though, is the smoothness with which it caresses all corners of your mouth. No doubt, this wine will provide years of drinking pleasure.

The five blocks of merlot grapes that contribute to this blend were night-harvested on October 11<sup>th</sup>, 18<sup>th</sup>, 21<sup>st</sup>, 22<sup>nd</sup> and 24<sup>th</sup> of 2016. The wines were fermented separately in stainless steel vats for 10 – 25 days before being gently pressed and racked to French oak barrels, 40% new. To the unctuous, dark-hued core of merlot, we blended in 15% cabernet sauvignon from our 36-year-old Rock Arch block, the oldest block on our estate (and also the source of our Reserve Cabernet), as well as just a kiss of petit verdot.



### PROFILE

Appellation:	92.5% Napa 7.5% Sonoma
Vintage:	2016
Harvest:	October 2016
Fermentation:	Stainless Steel
Cooperage:	French Oak
Blend:	84% Merlot 15% Cabernet Sauvignon 1% Petit Verdot
Alcohol:	14.5%
Bottling:	April 2018
Production:	4404
Release Date:	August 2018
Retail Price:	\$62.00