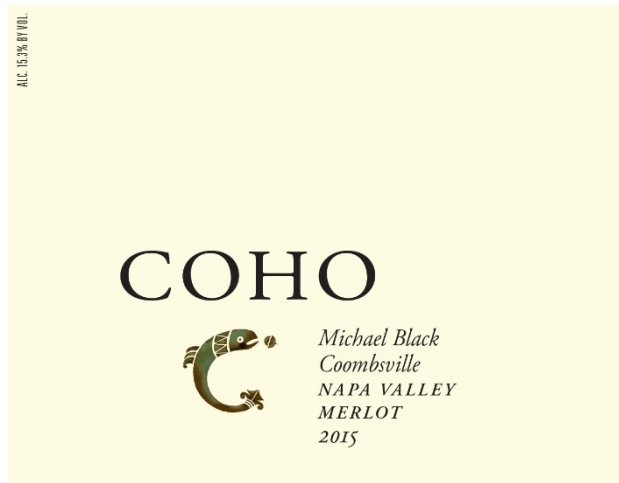


COHO



Michael Black Vineyard, planted in 1987, lies on a hillside in Coombsville strewn with gravel, rocks, and small boulders. Michael Black propagated a unique clone that produces small berries and clusters that limit over plumping while contributing structure in the fruit. The cool climate of Coombsville promotes spicy aromatics and refined tannins. Average yields are less than 1.5 tons/acre.

2015 in Napa Valley was a vintage that required a lot of vigilance in the vineyard to optimize the best outcomes from all the changes the weather threw our way. A cool, wet spring reduced the size of the harvest considerably. The summer produced periods of ideal weather mixed with several heat spikes. The 2015 Michael Black Merlot exudes lush, full, plum and berry flavors spiced with cocoa and nut essences.

Varietal Composition:	90% Merlot, 5% Cabernet Sauvignon, 5% Petit Verdot
Appellation:	Coombsville, Napa Valley
Crush:	100% whole berries
Pre-fermentation:	Cold-soaked for 3 days at 55 degrees F.
Fermentation:	7 days followed by 7 days of extended maceration and malo-lactic fermentation in barrels
Aging:	21 months in 100% French oak barrels, 45% new for the vintage
Bottled:	June 28, 2017
Production:	168 cases