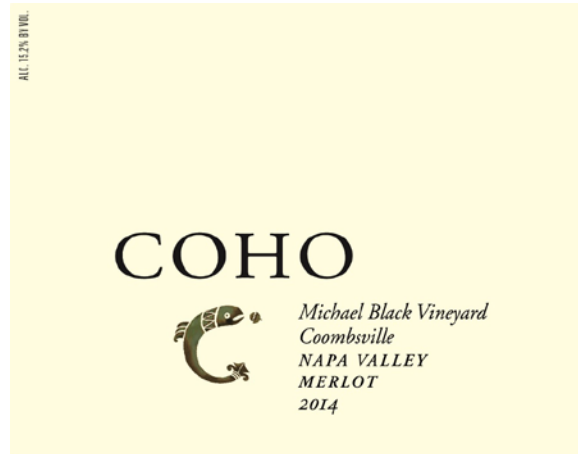


# COHO



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.

Michael Black was extremely excited about the quality of the 2014 harvest from his Merlot vineyard. Sadly Michael passed away before he was able to taste this finished wine. I am confident that his enthusiasm is rewarded by the depth of flavor and complexity in this wine. Loads of spicy licorice and black pepper aromas lead to rich, mouth-filling blue and black berry flavors. This is a substantial wine that will remain delicious for the next seven to ten years.

Varietal Composition:	86% Merlot, 7% Cabernet Sauvignon, 7% 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 8 days of extended maceration and malo-lactic fermentation in barrels
Aging:	21 months in 100% French oak barrels, 45% new for the vintage
Bottled:	July 28, 2016
Production:	352 cases

COHO Wines  
PO Box 5726, Napa, CA 94581  
Tel. & Fax: (707) 258-2566 email: [info@cohowines.com](mailto:info@cohowines.com)  
[www.cohowines.com](http://www.cohowines.com)