



2008 MERLOT

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. The 2008 harvest was short on yield, but blessed with a good ripening season that allowed grapes to attain good sugar levels and tannin maturity.

Night harvested, sorted and de-stemmed in the early morning hours. Nicely balanced with bright fruit reminiscent of black cherries and blackberries. This wine shows hints of dark chocolate, with firm tannins and a lingering finish.

APPELLATION

100% Napa Valley: 77% Los Carneros, 17% Oakville, 6% Rutherford

BLEND

77% Merlot, 21% Cabernet Sauvignon, 2% Petit Verdot

FERMENTATION & WINEMAKING

- Partial cold soak with pump-overs for 48 hours.
- Fermented in small stainless steel tanks and 500 L upright puncheons.
- Extended maceration on the skins.
- Barrel-to-barrel racking for complexity of flavors.
- 22 months barrel aging in small puncheons and French oak barriques (22% new)
- Bottled unfiltered

ALCOHOL

Alc. 14.5% by volume

BOTTLED

December 7, 2010

PRODUCTION VOLUME

525 cases 9L cases

SUGGESTED PAIRINGS

2008 Napa Station Merlot is a perfect accompaniment with grilled meats, lamb, wild game, fish and pasta with red sauces, cheeses and dark chocolate desserts.

For food & wine pairing visit www.napastation.com