

MAYACAMAS



2014 MERLOT – MT. VEEDER, NAPA VALLEY

High on the slopes of Mount Veeder, Mayacamas Vineyards has been a source of legendary California wine since 1889. Since the 1950's the vinification and élevage of Mayacamas remains remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines. The mountain terroir at Mayacamas ranges from 1,800 to 2,400 feet in elevation and the estate spans 475 acres, only 50 of which are dedicated to vine.

APPELLATION: Mt. Veeder

VARIETAL: 100% Merlot

ALCOHOL: 14 $\frac{2}{3}$ %

92+ pts. Antonio Galloni

TASTING NOTES & WINEMAKING

Mayacamas Merlot remains one of the purest expressions of the varietal produced in America today — always made with restraint to express the more serious side of the grape. The 2014 vintage, proudly made by our team, represents our re-commitment to producing a meaningful quantity of this important varietal at Mayacamas. In the glass, the nose explodes with red raspberry, star anise, black plum skin, black cardamom, and clove. The texture of the wine on the palate is notably fine — fresh, bright acidity and gravelly minerality lead to a juicy, mouth-watering finish and complex flavors of pomegranate, black fig, tobacco, and Bing cherry. After a careful fermentation and maceration in neutral wood and cement, the 2014 Merlot was aged for 22 months in neutral oak, primarily large format foudres.

VINTAGE, VINEYARDS & TERROIR

2014 Mayacamas Merlot was sourced entirely from dry-farmed vineyard sites high on Mount Veeder. Mount Veeder is a one-of-a-kind appellation with a cooler mountain climate and some of the lowest yields in Napa Valley. Soils range from poor volcanic deposits to ancient seabeds; the grapes produced here retain high acidity and a clean, mineral character. The grapes used in our 2014 Merlot were sourced from blocks with an average vine age of 30 years, located at approximately 2000 feet in elevation.

