

# Trefethen

## 2018 MERLOT

### THE VINTAGE

Ample rainfall in the spring recharged the soil profile and provided a strong start to the growing season. The weather during the summer featured consistent warmth and sunshine without any major heat spells. Cooler than average temperatures in August and September slowed the ripening process, providing long hang time and leading to complex flavor development. October was mostly dry and warmer than usual allowing us to pick each block at optimal ripeness. The harvest was complete before November and the start of an epic rainy season.

### THE WINE

Aromas of ripe raspberry and plum are layered with earthy spices of black pepper and tea leaves. Concentrated red fruit flavors are fresh and bright on the palate leading to expansive notes of spice and forest floor. The finish is well-rounded with balanced tannins and graceful acidity.

### FOOD AFFINITIES

Dishes with thyme or allspice enhance the beautifully fresh spice notes in this vibrant Merlot. Winery Chef Chris Kennedy suggests pairing it with savory cuisines like wood-fired wild mushrooms spiked with sage, Merlot-glazed barbecued chicken, or pepper-crusted grilled Ahi tuna.

### 92 POINTS

*Wine Enthusiast* August 2020



### VARIETAL

90% Merlot  
10% Cabernet Sauvignon

### APPELLATION

Oak Knoll District of Napa Valley

### ESTATE VINEYARD

100% Main Ranch

### HARVEST

September 17–October 23

### OAK

18 months, 37% new

### ALCOHOL

14.1%

