

# Trefethen

## 2019 MERLOT

The dedication of the Trefethen family is manifest in every aspect of their operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

### THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth and serving as a harbinger of the roller-coaster growing season that followed. The summer months alternated between warmer and cooler than average, but thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

### THE WINE

Smooth and fresh, this wine opens with ripe raspberry, cherry, plum, and a touch of dark chocolate. On the palate, darker fruit flavors of black cherry and boysenberry emerge with layered herbal notes leading to a long, juicy finish.

### FOOD AFFINITIES

This bright and elegant Merlot pairs well with Italian cuisine and savory dishes, like roasted chicken, mushrooms, and Parmesan. Winery Chef Chris Kennedy suggests pairing it with his Roasted Mushrooms with Arugula and Potato-Parsnip Purée.

### 92 POINTS

International Wine & Spirits Competition 2022

### 90 POINTS | SILVER

Decanter World Wine Awards 2022



### VARIETAL

84% Merlot  
11% Cabernet Sauvignon  
5% Malbec

### APPELLATION

Oak Knoll District of Napa Valley

### ESTATE VINEYARD

100% Main Ranch

### HARVEST

September 18–October 17

### OAK

18 months, 46% new

### ALCOHOL

14.1%

Learn more at  
[trefethen.com/Trade](https://trefethen.com/Trade)



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