

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.

SILVER

San Francisco Chronicle Wine Competition 2022



VARIETAL

84% Merlot
11% Cabernet Sauvignon
5% Malbec

APPELLATION

Oak Knoll District of Napa Valley

ESTATE VINEYARD

100% Main Ranch

HARVEST

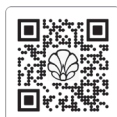
September 18–October 17

OAK

18 months, 46% new

ALCOHOL

14.1%



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trefethen.com/Trade



Trefethen Family Vineyards
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