

Trefethen

2022 MERLOT

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

THE VINTAGE

As the winter rains had arrived early and stopped early, the vineyard soils were already quite dry when the vines began growing in the spring. We responded with early irrigation and the vines thrived throughout a very mild summer. The warm sunny days and cool evenings, reflecting our unique location in the Oak Knoll District of the Napa Valley, were perfect for ripening the grapes. The weather took a turn in September, with a significant heat spell followed by early rains, but fortunately our most delicate varieties had already been harvested. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

THE WINE

Floral aromas and earthy undertones of graphite, sage and black tea lead to a palate with notes of dark cherry and black peppercorn finishing with hints of clove and star anise.

FOOD AFFINITIES

Pair this wine with decadent foods such as grilled fish or steak frites. Winery Chef Chris Kennedy recommends pairing this wine with approachable foods such as French fries with Parmesan cheese or cheese curds.

90 POINTS

James Suckling



VARIETAL
100% Merlot

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
September 10–17

OAK
18 months, 43% new

ALCOHOL
14.3%

