

2016
APERTURE
SUGARLOAF VINEYARD
MERLOT
SINGLE VINEYARD

Aperture

WINEMAKER NOTES All of our fruit is hand harvested and brought into the winery within hours of being picked. Everything is methodically and obsessively sorted. A cold soak of 7 days with minimal air incorporation starts the extraction and then cool fermentations with native yeast carry out the remaining. Air and temperature are controlled throughout the 10-15 day fermentation and extended maceration is determined lot by lot when I walk the fine line of full extraction but still keep an elegant and silky texture. Wines go through malolactic fermentation in barrel and are aged (sur-leees) for 20 months. Bottled unfinned, unfiltered, and un-acidified.

VINTAGE NOTES 2016 was the 5th year extension of incredible vintage runs in the Napa Valley. The near-perfect growing season developed optimally with a mild, steady July and August and then a series of warm days at the end of the growing season. Our Merlot vineyard site, our only Napa Valley vineyard, was given the opportunity to progress to perfect ripeness

— WINEMAKER **JESSE KATZ**



APPELLATION

Napa

VARIETAL

Merlot

BLEND

93% Merlot
5% Cabernet Sauvignon
2% Cabernet Franc

BARREL PROGRAM

Aged 20 months
80% new oak
60 gallon French oak barrels

**UNFINED, UNFILTERED
AND UN-ACIDIFIED**

VINEYARD

This one time only bottling comes from the steep rocky hills of south-east Napa's Sugarloaf Vineyard. This is a true example of Merlot at its core, incredibly concentrated and well structured but still maintaining a stunning elegance. This is a vineyard we have worked with for years, adding delicate structure and balanced nuance to our Aperture blends, but never HAD to produce a singular expression from. This vintage made it impossible to not to.