



2018 HARRIS VINEYARD

Merlot, Oakville, Napa Valley



VINEYARD DESCRIPTION

The 50-acre Harris Vineyard is located in western Oakville, just east of Branding Iron Vineyard. Nickel & Nickel's five acres are comprised of two blocks that offer a southern exposure and soil of gravelly clay loam. Thinning passes allow each cluster to hang freely, optimizing the trellis system, and taking advantage of the warm climate to reach full maturity.

HARVEST NOTES

A cool winter eased into a mild spring that gave us extended flowering and uniform clusters throughout this Oakville vineyard. Summer continued this no drama trend, with consistent temperatures allowing fruit to have beautiful, extended hang time. With no major heat spikes, we were able to patiently wait for every cluster to achieve perfect phenolic maturity. We began harvesting our Harris Vineyard blocks on October 22, picking each exactly when it was ready. Because we never had to rush, the fruit had developed beautifully on the vine and the Merlot came into the winery with silky tannins, fresh flavors and mouthwatering, just-right ripeness.

SENSORY EVALUATION

Plush, structured, focused, coating. The adjectives for this incredible vintage of Harris Merlot abound. Dark plum and violet aromas captivate the nose, followed by fleshy Santa Rosa plum, black cherry and spice flavors that envelop the palate. Fine tannins and lightly

APPELLATION
Oakville, Napa Valley

VARIETAL
100% Merlot

AGING
French oak barrels
(45% new, 55% once-used)

RELEASE DATE
March 2021

HARVEST DATE
October 22, 2018

SKIN CONTACT
13 days

TIME
16 months

FIRST VINTAGE
2000