



Parcel 41 Merlot 2018

The name Parcel 41 is derived from the original agriculture land assessor's plot number for Nine North's ranch in Napa Valley, California.

Merlot grapes are typically more difficult to grow than Cabernet Sauvignon, which is why the best Merlots are often more expensive. Therefore the goal with Parcel 41 was to make a Merlot that is supple and elegant, yet still has the structure, depth and richness you find in more expensive offerings.

The Parcel 41 Merlot shines ruby red in the glass, with shimmering purple undertones. The nose is dark and alluring, with aromas of black currant, saddle leather, and milk chocolate, with a subtle and delicate floral note. The mouth is soft and substantial, with round, mouth-filling tannins layering smoothly with the densely packed flavors of chocolate-covered cherries, spicy black plum, and smoky espresso. This wine is a crowd pleaser and will pair well with a meal of pan roasted pork chops with thyme and currants, served with bacon-roasted brussels sprouts and a wild rice pilaf.

Technical information

Vintage:	2018
Variety:	100% Merlot
Appellation:	North Coast
Vineyard Sites:	Napa, Sonoma, and Suisun Valleys
Aging:	Six months in used American and French oak barrels
Alcohol:	13.9%
TA:	4.9
pH:	3.79
RS:	.2

Vineyard information



Napa Valley Appellation: The Napa Valley enjoys a dry Mediterranean climate encompassing only 2% of the Earth's surface which translates to great consistency vintage-to-vintage. Within the Napa Valley AVA, there are several areas that possess distinct microclimates and terrain, imprinting recognizable characteristics on the grapes grown there.

Sonoma Appellation: Sonoma has a variety of climate and soil conditions throughout. The difference in climate and soil means that cooler climate grapes grow well in certain regions and in others, warm climate grapes are more suitable.

Suisun Appellation: approximately three miles by eight miles, it has semi-coastal Mediterranean climate. Of its 15,000 acres, 3,000 are planted as vineyard, with more than twenty varieties of wine grapes represented. Soils range from a very thick layer of Sycamore silty loam to thinner Rincon and Brentwood clay loams. A full 14 degree daytime temperature differential from lower to upper valley allows for proper site selection of whites needing to retain acidity and reds needing warm temps to ripen.

