



2022 PAHLMeyer MERLOT NAPA VALLEY

HARVESTED	September 1 – 30, 2022
VINEYARDS	68% Waters Ranch, 24% Stagecoach, 6% Antica, 1% Broken Rock, and 1% Silverado Bench
BARREL AGE	18 months in 82% new Taransaud barrels
FINISHING	Unfined and Unfiltered
BOTTLED	May 2024
COMPOSITION	98% Merlot, 2% Malbec
ALCOHOL	15.1%
WINEMAKER	Katie Vogt
RELEASE DATE	March 2025

WINEMAKING

We hand harvested each of our high-elevation sites in the cool of night. At the winery, the clusters were meticulously hand sorted and destemmed, with only the most perfect berries delivered to the tank. Fruit was gently and slowly extracted, spending up to 18 days on skins. Free-run juice was then collected overnight and aged separately from press cuts. We aged the wine in 82% new French oak barrels for 18 months. Select lots were carefully blended, with a touch of Malbec lending even more plushness and depth. The wine was bottled without fining or filtering in May 2024, enjoying additional bottle age before release.

WINEMAKER IMPRESSIONS

The 2022 Pahlmeyer Merlot is generous yet structured, a dynamic interplay of intensity and vibrancy. Aromas of brambly blackberry, macerated black cherry, and wild raspberry rise from the glass, underscored by crushed peppercorn, fresh sage, and a hint of forest floor. On the palate, a rich core of dark plum and fresh fig is wrapped in plush, velvety tannins, while savory, earthy notes emerge with time: tobacco leaf, cocoa nib, and plowed earth. The finish is long and lifted, carried by the wine's natural energy and a lingering touch of violet and warm spice. With its dark fruit core amplified in its youth, this wine will evolve beautifully over the next decade, developing further nuance and refinement. – Katie Vogt

VINTAGE NOTES

The 2022 vintage was another low-yielding year, producing wines of exceptional concentration and opulence. The season began with late winter rains followed by a moderate spring and early summer allowing for steady fruit development, with even ripening across vineyard blocks. However, late summer brought a series of heat spikes, making canopy management critical to preserving freshness and balance. At Waters Ranch, in particular, the deeper soils and naturally vigorous canopy provided much-needed protection, ensuring the Merlot retained its structure, acidity, and refined tannins. The fruit achieved optimal ripeness, displaying a vibrant core of dark fruit while maintaining the signature complexity of the site.