

JMC

J. McCLELLAND CELLARS

MERLOT

91 PTS

JAMESSUCKLING.COM 

VINTAGE: 2019

APPELLATION: NAPA VALLEY

VARIETAL COMPOSITION:

MERLOT 93% (YOUNTVILLE), CABERNET FRANC 7%

WINEMAKING:

THIS FRUIT WAS FERMENTED IN TANK AND THEN AGED IN FRENCH OAK (15% NEW) FOR 30 MONTHS. THE CABERNET FRANC COMPONENT ADDS COMPLEXITY AND CREATES A RELEASE REMINISCENT OF A CLASSIC RIGHT BANK BORDEAUX, AS IS THE TRADITIONAL STYLE OF J. McCLELLAND FOR THIS VARIETAL.

WINE NOTES:

THE AROMATICS FEATURE SPICE, VANILLA AND PLUMS THAT CARRY ONTO THE PALATE WITH HINTS OF BLACK CHERRY, COMPLEMENTARY RIPE TANNINS AND A SOLID STRUCTURE FROM START TO FINISH. THE COMPLEX FLAVORS INCLUDE BLACK AND RED FRUIT WITH A HINT OF WHITE PEPPER. THREE YEARS AFTER HARVEST, IT STILL SHOWS A YOUTHFUL PROFILE AND IS OPENING UP NICELY AND SHOWING RICHNESS AND BALANCE.

180 CASES PRODUCED.

WINEMAKERS:

PAUL SCOTTO, MITCH COSENTINO

ALC 14.1%    TA 0.62    pH 3.40    RS 0.04



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