

JMC

J. McCLELLAND CELLARS
2018 MERLOT

APPELLATION:
YOUNTVILLE, NAPA VALLEY

COMPOSITION: 89% MERLOT, 11% CABERNET FRANC

WINEMAKER COMMENTS:
AGED 22 MONTHS IN FRENCH OAK AND MADE IN THE STYLE OF THE CLASSIC AND YOUTHFUL RIGHT BANK BORDEAUX. THE AROMATICS INCLUDE CURRANTS, BLACK PLUMS, BAY LEAF AND ALLSPICE. THE DEEP BLACK AND RED FRUIT FLAVORS OF CURRANT AND CHERRY ARE ACCOMPANIED BY SIDE NOTES OF WHITE PEPPER WITH BAY LEAF FROM THE NOSE. LIMESTONE ACCENTS CONVEY MINERALITY AND CARRY DEEP INTO THE PALATE. THE FULL BODY, POLISHED STRUCTURE AND EXCELLENT BALANCE WITH COMPLEMENTARY RIPE TANNINS RESULT IN A LONG, COMPLEX FINISH.

AS WITH BORDEAUX, IT IS ENJOYABLE NOW, BUT PATIENT OWNERS WILL BENEFIT FROM THE ADDITIONAL COMPLEXITIES THAT DEVELOP IN THE BOTTLE OVER THE NEXT SEVERAL YEARS. 318 CASES PRODUCED

WINEMAKERS:
PAUL SCOTTO, MITCH COSENTINO

ALCOHOL: 14.4% pH: 3.55
RS: 0.03% TA: 0.62%



As Seen in April/May 2021 Issue

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