

# QUATTRO THEORY

## MERLOT

### NAPA VALLEY

TWENTY TWENTY TWO



Quattro Theory wines capture the truest expression of Napa Valley bringing together four defining elements: winemaker Landon Donley's intentional vision, quality vineyards, precision winemaking and experience with food and friends. Seriously made to be easily enjoyed.

**VISION:** Our winemaker, Landon Donley, is focused on making vibrant, fresh and impeccably balanced wines. Our Merlot comes from a slow-ripening vineyard site that produces fruit with rich, velvety tannins. Aging the wine primarily in larger French oak barrels emphasizes the mid-palate texture, varietal aromatics, and flavors.

**VINEYARDS:** Quattro Theory Merlot is grown in the Antica Vineyard located in Foss Valley of Soda Canyon in the Atlas Peak AVA. Foss Valley runs North to South at elevation of 1500 feet and sees cool nights and cooler daytime temps due to the influence from the Carquinez Straight and its seasonal fog. This vineyard was planted in 1996 to clone 181 using budwood collected from a Robert Sinskey vineyard. Half of the block is on 420A rootstock and the other half is on 44-53M. This site is late ripening, and the extended growing time allows the flavors to develop.

**GROWING SEASON:** 2022 brought dry conditions given the persisting drought. Harvest started earlier given the warm temperatures with the fruit showcasing balanced acidity and freshness with remarkable flavors and textures. Even though yields were down, quality was excellent.

**WINEMAKING:** Our cellar is set up with every step intentionally designed to emphasize natural aromatics and varietal character. The grapes are chilled to 40°F to heighten aromatics and minimize astringency, then sorted by cluster then berry by our optical sorting system before undergoing a three-to-five-day cold soak. Careful yeast selection and an even, moderate fermentation temperature is key in maintaining the wine's sense of place. Tannin extraction is constantly analyzed so the wine can be drained off the skins at the ideal flavor, concentration, structure and color, then finish fermenting to dry. The preliminary blend, which includes Bordeaux blenders for added complexity in fruit character and mouthfeel, is assembled once the wine completes malolactic fermentation in tank to ensure integration. The wine then ages for 15 months in primarily 500L puncheons to promote a balance of fruit and nuanced oak.

**EXPERIENCE:** This cool climate Merlot is designed for food. It is balanced in all aspects with medium bodied red fruit, soft plum, wet earth, a hint of coffee bean, wild strawberry, black cherry, and green olive. The rich and broad palate leads to a long and juicy finish.

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**APPELLATION:** NAPA VALLEY | **VARIETAL BLEND:** 86% MERLOT, 7% MALBEC, 5% CABERNET SAUVIGNON, 2% CABERNET FRANC

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**CLONES:** MERLOT CLONE 181 (KNOWN FOR JUICY RED FRUIT)

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**AGING:** 15 MONTHS; PRIMARILY 500L PUNCHEONS TO PROMOTE A BALANCE OF FRUIT AND NUANCED OAK | **ALCOHOL:** 14.5%

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**HARVEST DATE :** OCTOBER 10, 2022 | **RELEASE DATE:** OCTOBER 2024

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## VINEYARD SOURCING MAP



QUATTRO THEORY WINES ARE SERIOUSLY MADE TO BE EASILY ENJOYED

