



PATRIMONY

Paso Robles • Adelaida District

2022 MERLOT

Varietal: **Merlot** | Alcohol: **15%** | *Élevage*: **27 months**

VINTAGE

The 2022 PATRIMONY Merlot displays an opaque dark purple hue that foreshadows the sumptuousness to come. A generous nose offers black cherry, blackberry jam, cigar box, vanilla, cinnamon and dark chocolate with scents of jasmine, bay leaf and smoked meat. The dark fruit and chocolate notes persist on the palate, which is intricately woven with fresh acidity, velvety textures and big, rounded tannins that finish with length and stature. A dazzling and definitive expression of Paso Robles Merlot that could only come from PATRIMONY Estate.

VITICULTURE

The phenolics produced on this mountain are known to be among the highest in the world, fostering an immensity of color, depth, and structure. To extract the purest and most elevated expression of this terroir, purposeful omission is required. Only select vineyard rows are chosen for PATRIMONY cultivation. By the time the fruit is aggressively thinned, optically sorted, and used only for its free-run juice, a minimal percentage of the total potential yield meets the exacting standard we set for PATRIMONY. Fermentation proceeds exclusively with wild yeasts cultured from DAOU Mountain, imbuing the wine with native texture and character.



GROWING SEASON

The 2022 growing season was initially marked by winter drought conditions that were alleviated by rains in late March and April—a miracle happenstance that replenished the soils and set the pace for healthy vine canopies to come. A later-than-usual bud break was followed by normal spring and summer weather patterns through August. A sustained 10-day heat wave began in early September, prompting an early harvest that put Daniel's wine growing ingenuity, artistry and experience to the test. In the end, 2022 was a winemaker's vintage, yielding elegantly flavorful and balanced estate whites that prove the importance of mastering grape growing and winemaking.

BARRIQUE

The PATRIMONY aging program is built around the most coveted barrels that are accessible only through personal relationships with top cooperages. Collectively, these barrels provide for seamless oak integration and staggering complexity over a maturation period of 27 months, all without encroaching upon the pure qualities of our DAOU Mountain fruit.

- *Taransaud Ref. 102, custom made Jupille barrels*