

{ E X P E R I M E N T }

N<sup>o</sup>. **M2.3**

**2023 Red Experiment M2.3**

**experiment:** *n.* 1) a scientific procedure undertaken to make a discovery, test a hypothesis, or demonstrate a known fact; 2) a course of action tentatively adopted without being sure of the outcome; 3) a series of wines from *OVID Napa Valley* celebrating experimentation in grape growing and winemaking.

AT OVID Napa Valley, experimentation in grape growing and wine-making reflects our ethos – to learn more about the land and what will make the very best wine. We conduct formal experiments on specific topics and participate in a variety of academic and applied studies. And we sometimes try things several ways just to indulge our curiosity and to challenge what we know to be possible in the vineyard and the winery.

Our Experiment wines are a product of this process. Each vintage, we offer small amounts of different wines that we believe will be of special interest to you, allowing you to taste and experience new aspects of our vineyard and winemaking.

## 2023 RED EXPERIMENT M2.3

Occasionally our imaginations take us on a wild adventure – in this case whole cluster Merlot. Our block of Merlot plays a small but important role in creating our flagship blends. Known for having a decadent mid-palate, it often adds a bit of richness and roundness at the blending table, but there are times that we wish the single expression of the variety had a bit more nuance and expression to match its presence on the palate.

As we tasted through the other wines, we found we loved the floral expression and detail in the portion of our Syrah that we fermented with whole clusters. So, the thought occurred to us – what if we fermented some of the Merlot with whole clusters and blended that back in, just like we do with the Syrah?

The 2023 Red Experiment M2.3 is the result of that initial spark. We fermented 25% of the Merlot with whole clusters and then blended that back in at pressing. The resulting wine maintains its natural core of black cherry, lush plum, raspberry, lilac, currant and molasses, while the whole cluster portion adds intrigue with notes of white peppercorn, lavender and chamomile. Plush tannin and breadth define the palate, Merlot's signature, and grace this wine with depth and length that will continue to serve it well now and for years to come.

AUSTIN PETERSON *Winemaker*



divided by  $w_0^2$   
Result: same as  
refer to freq.  $\omega$