

# MERRYVALE

EST. 1983



## 2010 CABERNET SAUVIGNON NAPA VALLEY

### Winemaking

Our Napa Cabernet receives choice lots from our Estate Vineyard located in the hills high above the town of St. Helena, as well as fruit from other top Napa vineyards, including Stagecoach and Salvador. The fruit was hand-picked and triple sorted before undergoing extended maceration and a long, cool fermentation for increased flavor, color and aroma. The wine was aged for 23 months in 50% new French oak barrels. Our Napa Cabernet bottling is always blended with other Bordeaux varietals for their added aromatic and balanced tannin contributions.

### Vintage

The 2010 harvest in the Napa Valley was an uneven but ultimately very rewarding vintage. The coolest summer since 1972 continued into the fall, resulting in some of the latest picking dates in memory. The extended hang time increased complexity in the grapes, which were picked at moderate to slightly lower sugar levels. The results were outstanding white wines with bright acidity and wonderful aromatics, and red wines with dense color, superior concentration, and balance, all at moderate alcohol levels.

### Tasting Notes

This wine is very dark in color with intense aromas of blackberry, cassis, graphite, vanilla and cedar. The palate shows intense notes of boysenberry, plum, blueberry, camphor, smoke, coffee, cedar, and Asian spices. The wine is wound tightly and should be decanted in its youth. With proper cellaring, it will evolve for 10 to 15 years.

BLEND:	78% Cabernet Sauvignon, 6% Cabernet Franc, 6% Merlot, 5% Malbec, 5% Petit Verdot
VINEYARDS:	Merryvale St. Helena Estate, Salvador, Linda Vista, Stagecoach, Sugarloaf, Broken Rock, Kenefick, Larkmead
WINEMAKING:	<ul style="list-style-type: none"><li>▼ Triple Sorted</li><li>▼ Extended maceration, average of 28 days on skins</li><li>▼ Native and inoculated primary fermentation</li><li>▼ Native malolactic fermentation</li><li>▼ Aged 23 months in French oak barrels (50% new)</li></ul>
ALCOHOL:	14.6% by volume