

# MERRYVALE

## VINEYARDS

### 2015 Merlot Napa Valley



#### Winemaking

Sourced from two vineyards located in the cooler, southern part of the Napa Valley—Coombsville and Carneros—the fruit was hand-picked and hand-sorted with each vineyard fermented separately. Fermentation started after 5 days of cold soak. We heated the tanks to 90°F and let fermentation start naturally; no yeasts were added. After 15 and 20 days of maceration, each lot was drained and pressed separately then aged 18 months in French oak barrels (40% new from Allier and center of France forest with medium long toast, the rest once and twice used). The wine was racked twice before being bottled without fining or filtration.

#### Vintage

The 2015 growing season in started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May caused uneven fruit set which resulted in a much smaller crop. The harvest was one of the earliest on record, beginning on July 22 with the picking of grapes for sparkling wine, and concluding for most in the valley by mid-October.

#### Tasting Notes

2015 was a very rich vintage with plenty of sunny days, emphasizing the importance of cool sites and the balance they can bring in a warm, dry year. The rocky soil of Quail Knoll vineyard in Coombsville brings a Merlot with spice, color and mouthfeel. The Truchard vineyard is very reliable and produces a very old world style of Merlot—the wines always show balsamic character and the typical clay mouthfeel found in Carneros. The resulting wine has a dark cocoa type of tannin demonstrating the texture and complexity of this wine. Enjoy this wine at release and for the next 10 years.

Appellation:	Napa Valley
Blend:	100% Merlot
Vineyards:	Quail Knoll and Truchard
Cooperage:	40% new French oak barrels for 18 months
Alc:	15.0%
PH:	3.6
TA:	6.5 g/L

EST. 1983

