MERRYVALE

VINEYARDS

2016 Cabernet Sauvignon Saint Helena



Winemaking

Merryvale's Estate Vineyard lies on an eastern ridge overlooking the Napa Valley at almost 1,000 feet of elevation. Planted in 1997, this vineyard consistently delivers grapes that stand out for their plush fruit character, complexity and silky tannins. The fruit was harvested at night in small picking lugs, then destemmed and double sorted at the winery. Each tank was gravity filled and the fruit was cold soaked for 5 days. Native yeast fermentation began after that and reached peak temperatures of 88°F. Pump-overs were done twice a day for a total maceration time between 15 to 20 days. The wines were then pressed and barreled down where malolactic fermentation occurred. We aged the wine for 22 months in 75% new French oak barrels. The wine was bottled unfined and unfiltered.

Vintage

The near-perfect 2016 growing season started early and saw ideal weather conditions throughout. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness.

Tasting Notes

Explosive and elegant, the 2016 Saint Helena Cabernet embodies the best characteristics of this vintage. Aromas of sage, cocoa, and dark red fruits, with a full-bodied texture that is satisfying yet also delicately balanced. The tannins are well integrated and the flavors constantly evolve, even after the long finish. A wine with memory. With proper cellaring, this wine will drink beautifully for the next 15-20 years.

Appellation: Saint Helena, Napa Valley

Blend: 95% Cabernet Sauvignon, 5% Petit Verdot

Vineyard: Merryvale Estate Vineyard

Cooperage: 22 months in French oak barrels, 75% new, mix of

medium and medium-plus toasts

Alc: 14.5% PH: 3.7 TA: 5.8 g/L

