

MERRYVALE

VINEYARDS

2016 Sauvignon Blanc Napa Valley



Winemaking

Sourced from a very rocky block at Juliana Vineyards, one third of the wine was macerated for 10 hours and two thirds of this wine went directly into a basket press and was slowly pressed at low pressure. As we press we fill barrels and not tanks. We finish the press cycle with not only one or two juice lots but with sixteen! Each barrel that was filled was then racked on its own and returned to the same barrel for fermentation. Fermentation lasted 3-4 weeks and the wine was aged in 10% new French oak barrels without racking on its full lees until bottling. We used 85-gallon cigar barrels that provided better lees contact and a much softer integration of the oak to the wine. The result is body and texture rounding out the palate and added complexity to the flavors and aromatics.

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

Our Sauvignon Blanc is a very small, hand-crafted and artisan produced wine. The techniques used go back to the time Winemaker Simon Faury spent in Bordeaux working for one of the most renowned Sauvignon Blanc and white wine producers in the world, Domaine de Chevalier. First we use the basket press, which delivers very low yields but extracts at low pressure giving us only the best juices—the clearest with the highest acidity. The result is a rich, deep Sauvignon Blanc with aromas of stone fruit and citrus. Floral and broad on the mouth; a wine that will get better for a few more years and that is meant to be enjoyed with food.

Appellation:	Napa Valley
Blend:	100% Sauvignon Blanc
Vineyard:	Juliana Vineyards
Cooperage:	7 months in French oak barrels
Alc:	14.3%
PH:	3.22
TA:	7.1 g/L

EST. 1983

