

MERRYVALE

VINEYARDS

2017 Chardonnay Carneros, Napa Valley



Winemaking

The fruit for this Chardonnay was grown primarily on our Stanly Ranch Estate Vineyard in Carneros with some select lots from the Hyde and Poe Vineyards blended in. These vineyards' proximity to the San Pablo Bay keeps them at a cool temperature and brings cool climate characteristics to the wine, most notably a crisp freshness. Each vineyard was picked and pressed separately. After pressing, the juices were allowed to settle naturally overnight and were then put into French oak barrels. Fermentation started naturally and lasted for six months. Native malolactic fermentation occurred during this time as well. The wine spent 12 months in 30% new French oak barrels. One month prior to bottling, each lot of wine was racked and then blended to prepare for bottling.

Vintage

Winemakers are optimistic about overall vintage quality, despite lower than average yields. The year began with abundant rainfall. Spring weather was mild, and the vines were vigorous thanks to the winter rains. Warm weather over Labor Day weekend kicked harvest into high gear, but cooler weather arrived immediately afterward allowing sugar levels to return to normal. Most late-ripening red grapes were picked over the next few weeks. We completed harvest on October 6th, just two days before the wine country wildfires started.

Tasting Notes

The goal for this wine is finesse and complexity which is enhanced by using long, slow, native fermentations. From the Napa side of Carneros, this Chardonnay is a beautiful golden color. The nose opens up with some lemon peel, pear and lemongrass notes, followed by toasted almonds and jasmine. The nose ends on a mineral tone reminiscent of gunpowder. In the mouth the wine is driven by a silky smooth texture that evolves with beautiful long acidity and a touch of sweetness ending on a refreshing mineral note.

Appellation:	Carneros, Napa Valley
Blend:	100% Chardonnay
Vineyards:	Merryvale Stanly Ranch Estate, Hyde Vineyard, Poe Vineyard
Cooperage:	30% new French oak barrels for 12 months
Alc:	13.9%
PH:	3.3
TA:	6.6 g/L

EST. 1983

