

MERRYVALE

VINEYARDS

2017 Merlot Napa Valley



Winemaking

Sourced from two vineyards located in the cooler, southern part of the Napa Valley—Quail Knoll in Coombsville and Truchard in Carneros—the fruit was hand-picked and hand-sorted with each vineyard fermented separately. The Quail Knoll stayed in tank for 15 days and peaked at 88°F during fermentation. The Truchard spent 13 days in tank and reached 90°F during fermentation. Both wines underwent malolactic fermentation in barrel. The wine was aged 18 months in French oak barrels (33% new from Cavin and Bossuet Cooperage). The wine was blended in April of 2018 bottled without fining or filtration just under one year later.

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

Our Merlot is an occasion to showcase some of the best cool climate terroirs of Napa Valley. The fruit is drawn from the volcanic soils of Coombsville and Carneros in southern Napa where Merlot is at its best—soft, dark, spicy and fragrant. The wine opens with notes of raspberries, violets and spice; the fragrance is very true to the varietal with tones of blackberries and flowers. The mouth shows great freshness and soft tannins, showcasing this beautiful, cool climate Merlot with a great drinkability. The wine is incredibly soft and pretty, the beautiful acid component in it will provide great aging potential, yet it drinks very well now. It is a very gentle style of Merlot with a lot of character and drinkability—a great food wine.

Appellation:	Napa Valley
Blend:	100% Merlot
Vineyards:	Quail Knoll and Truchard
Cooperage:	33% new French oak barrels for 18 months
Alc:	14.5%
PH:	3.6
TA:	5.5 g/L

EST. 1988

