

MERRYVALE

VINEYARDS

SOLSTICE

Napa Valley Sparkling Wine



The Wine

Sourced exclusively from our Stanly Ranch Estate Vineyard on the Napa side of Carneros, this non-vintage release of our Solstice Sparkling wine is a blend of 67% Pinot Noir and 33% Chardonnay drawn from the 2015, 2016 and 2017 vintages.

Winemaker Notes from Jeff Crawford

“Here in Carneros we have no shortage of expressive fruit aromatics and flavors in the wines that we make. With this in mind, we decided to try our hand at sparkling wine. Having collected *vin clair* starting in 2013 by 2017 I had 4 vintages, 2 varietals, and many different lots to work with. The goal of the *assemblage* was to add complexity on the nose by blending tertiary aromas from the older vintage base wines with the fresh and fruity younger wines. This is the fifth release of our Solstice Sparkling Wine.

“This sparkling wine was made in the *méthode champenoise*, which means the bubbles are created by a secondary fermentation in the bottle. Since the first release, we made the stylistic decision to age the bottles *sur latte* for 24 months, which is 9 months longer than the minimum required by law for non-vintage Champagne.

“As a result, having spent two years in bottle *sur lie*, there is a pleasant aroma of toasted hazelnut. The Chardonnay in the blend provides aromas of Meyer lemon and a steely minerality. The Pinot Noir portion of the blend provides weight on the mid-palate and flavors of sour cherry. The use of the reserve wine in the blend adds a complexity and depth on both the nose and the palate. Finished in a Brut style, this sparkling wine shows a crisp and refreshing finish.”

Appellation: Carneros, Napa Valley
Blend: 67% Pinot Noir,
33% Chardonnay
Vineyard: Stanly Ranch Estate
Vintages: 2015 - 20%; 2016 - 25%;
2017 - 55%
Cooperage: 30, 18 and 6 months in
neutral French oak barrels

Residual Sugar: 0.80%
Style: Brut
Alcohol: 12.1%
TA: 9.3 g/l
pH: 2.91
Time en tirage: 2 years
Aging potential: 8-10 years

EST. 1988

