

MERRYVALE

VINEYARDS

2021 Sauvignon Blanc Napa Valley



Winemaking

Sourced from a single vineyard site in Pope Valley, the fruit was hand harvested and pressed to tank for settling. The wine was barrel fermented then aged in neutral French oak 320L cigar barrels and 600L puncheons along with one 240G concrete tank. A time honored and labor intensive technique, barrel fermentation unlocks the potential of Sauvignon Blanc to be both luscious and precise. We barrel ferment and age in small lots, using different barrel sizes and shapes to layer texture and flavor. Large format (320L and 600L) neutral French oak barrels provide an outstanding platform to let the purity of the Pope Valley fruit shine.

Vintage

The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the second year of drought conditions in Napa Valley. Harvest began early with white wine grapes picked on July 30th and red wine grapes beginning on August 31. While concerning in the long term, the drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes were packed full of flavor.

Tasting Notes

Alluring aromas of tropical fruits, lychee, and honeysuckle. The classic barrel fermentation and élevage in neutral French oak and concrete provides generous texture combined with vibrant focus and minerality. A layered, pure and precise Sauvignon Blanc that showcases piercing acidity and fruit complexity as the wine opens. Long and lingering, pair this wine with summertime and seafood over the next 5 years.

Appellation:	Napa Valley
Blend:	100% Sauvignon Blanc
Vineyard:	Bentz Vineyard
Cooperage:	8 months in a combination of neutral French oak 320L cigar barrels and 600L puncheons and one 240G concrete cube
Alc:	13.2%
PH:	3.05
TA:	8.0 g/L

EST. 1983

