

MERRYVALE

VINEYARDS

2016 Oakville Grade Red Wine Napa Valley



Winemaking

The 2016 Oakville Grade Red Wine is a blend of 79% Cabernet Sauvignon, 16% Merlot and 5% Petit Verdot. Each block was fermented separately in small 4-ton tanks. Native fermentation started after a 5-day cold soak and reached a peak temperature of 90°F. The wines were pumped over twice a day until dry, then pressed and drained to barrels where malolactic fermentation occurred. Aged for 21 months in 70% new French oak barrels, the wine was bottled without fining or filtration.

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

An alluring, classic example of everything that is great about Oakville Cabernet Sauvignon. Aromas of cassis and herbs intrigue the nose, leading into a luxurious wine that is velvety on the palate, with notes of black cherries, chocolate, and dark fruits. This wine is well balanced with a long finish, and will command your attention over the next 20+ years.

Appellation:	Napa Valley
Blend:	79% Cabernet Sauvignon, 16% Merlot and 5% Petit Verdot
Vineyards:	Profile Estate Vineyard, Turnbull, Stagecoach Vineyard
Cooperage:	21 months in 70% new French oak barrels
Alc:	14.6%
PH:	3.7
TA:	6.1 g/L

EST. 1983

