MERRYVALE

VINEYARDS

2017 Cabernet Sauvignon Saint Helena

Winemaking

Merryvale's Profile Estate Vineyard lies on an eastern ridge overlooking the Napa Valley at almost 1,000 feet of elevation. Planted in 1997, this vineyard consistently delivers grapes that stand out for their plush fruit character, complexity and silky tannins. The fruit was harvested at night in small picking lugs, then destemmed and double sorted at the winery. Each tank was gravity filled and the fruit was cold soaked for 5 days. Native yeast fermentation began after that and reached peak temperatures of 90°F. Pump-overs were done twice a day for a total maceration time between 15 to 21 days. The wines were then pressed and barreled down where malolactic fermentation occurred. We aged the wine for 22 months in 70% new French oak barrels. The wine was bottled unfined and unfiltered.

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

Aromas of dried herbs, cocoa, and sandlewood explode from the glass, evolving into secondary notes of cassis, fig, and leather. Supple and layered on the palate, the wine becomes increasingly plush as it opens, with more tertiary notes amplified. There is a pleasurably rustic gaminess that complements the classic Cabernet notes. A bold wine from a warm vintage that still maintains balanced acidity and refined complexity. Pair with grilled meats, vegetables, or enjoy on its own for the next 10+ years.

Appellation: Saint Helena, Napa Valley

Blend: 95% Cabernet Sauvignon, 5% Petit Verdot

Vineyard: Profile Estate Vineyard

Cooperage: 22 months in French oak barrels, 70% new comprised of

medium-plus toasts

Alc: 14.5% PH: 3.8 TA: 5.6 g/L



