

MERRYVALE

VINEYARDS

2017 Malbec Napa Valley



Winemaking

The 2017 Malbec is 98% Malbec and 2% Cabernet Sauvignon, sourced from our Profile Estate Vineyard and Stagecoach Vineyard, east of Oakville. In classic Bordeaux style, 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

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

An often overlooked Bordeaux varietal, this Malbec is a unique wine in Napa Valley—a New World take on an Old World style. Dark and mysterious, the beguiling aromas of earth, wild game, and plums lead into explosions of red and dark fruits on the palate. The great natural acidity keeps the wine fresh and lively. Constantly evolving in the glass, this Malbec has great personality, rustic yet refined tannins, and a long, lingering finish.

Appellation:	Napa Valley
Blend:	98% Malbec, 2% Cabernet Sauvignon
Vineyard:	Profile Estate Vineyard, Stagecoach Vineyard
Cooperage:	21 months in 70% new French oak barrels
Alc:	14.6%
pH:	3.8
TA:	5.7 g/L

EST. 1983

