

# MERRYVALE

## VINEYARDS

### 2017 Oakville Grade Red Wine Napa Valley



#### Winemaking

The 2017 Oakville Grade Red Wine is a classic Oakville Bordeaux blend from an elegantly powerful vintage. A blend of 84% Cabernet Sauvignon, 13% Cabernet Franc and 3% Malbec, each lot was fermented separately in small tanks. Native fermentation started after a 5-day cold soak and reached a peak temperature of 85°F. The wines were pumped over twice a day until dry, then pressed and drained to barrels where malolactic fermentation occurred. Aged for 22 months in 75% new French oak barrels, a mix of medium to medium-plus toasts. 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

An elegant, complex wine with integrated tannins and incredible depth of character. Classic Oakville aromas and an exquisite texture create an extremely pleasurable drinking experience. A serious wine. This wine is very well balanced with a long finish, and will command your attention over the next 10-15+ years.

Appellation:	Napa Valley
Blend:	84% Cabernet Sauvignon, 13% Cabernet Franc, 3% Malbec
Vineyards:	Profile Estate Vineyard, Skellenger, Sugarloaf, Stagecoach
Cooperage:	22 months in 75% new French oak barrels
Alc:	14.6%
PH:	3.7
TA:	5.8 g/L

EST. 1983

