

MERRYVALE

VINEYARDS

2018 Merlot Coombsville, Napa Valley



Winemaking

Coombsville Merlot is one of our favorites—the cooler AVA produces food friendly, high acid wines in the old Napa style. The fruit was hand-picked and hand-sorted with each vineyard fermented separately. Fermentation was done at a warm temperatures and the time in tank was approximately 14 days; the wines underwent malolactic fermentation in barrel after that. Total time in French oak barrels was 20 months and the wine was bottled unfinned and unfiltered. We added a bit of Malbec, Cabernet Sauvignon and Cabernet Franc from the cellar to round out the blend.

Vintage

Abundant rains early in the year were followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels.

Tasting Notes

Fresh and young while soft and elegant, our Coombsville Merlot expresses the best characteristics of a fantastic vintage. A long, even growing season in the cooler Coombsville region produced fruit with an amazing balance of concentration and natural acidity. The wine is aromatically complex, evolving in the glass with notes of plums, blueberries, and wet earth. A true Merlot, the wine is soft on the palate, pleasing with fine tannin and supple structure. Great with food or on its own, this wine will gratify over the next 10+ years.

Appellation:	Coombsville, Napa Valley
Blend:	94% Merlot, 3% Cabernet Franc, 2% Malbec, 1% Cabernet Sauvignon
Vineyards:	Quail Knoll, Stagecoach, Stanton, Farella, Truchard and Schlatter Family Estate
Cooperage:	20 months in 50% new French oak
Alc:	14.5%
PH:	3.63
TA:	6.0 g/L

EST. 1983

