MERRYVALE

VINEYARDS

2018 Syrah Stanly Ranch Estate, Carneros



Winemaking

This wine was made using two different production methods: open-top fermentation co-fermented with whole cluster Viognier; and open-top fermentation with no Viognier co-fermentation. The Syrah was all destemmed before going to its fermentation vessel, we employed twice daily punchdowns, and the wine spent 14 days on skins with minimal extended maceration. The wine was aged on primary lees for 18 months and racked only once to blend a few weeks before bottling, and was bottled unfined and unfiltered.

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

We are very excited about our 2018 Stanly Ranch Estate Syrah. A long, warm but moderate growing season allowed the fruit to achieve peak ripeness while retaining necessary natural acidity. The fruit was hand harvested at the coolest time of night, then vinified using open-top fermenters to highlight the quality of this historic site. Aromas of cassis and bridle leather are balanced with white pepper and geranium. On the palate, a lush and round entry is met with fine grained tannins providing a firm, pleasing structure. Fresh acidity helps provide balance and a long lasting finish. This wine is drinking very well in 2021 with one year of bottle age and will continue to evolve beautifully for the next 6 years and beyond.

Appellation: Carneros (Napa)

Blend: 99% Syrah, 1% Viognier Vineyards: Stanly Ranch Estate Vineyard

Cooperage: 20% new French oak barrels for 18 months

Alc: 13.5% PH: 3.64 TA: 5.6 g/L

