

# MERRYVALE

## VINEYARDS

### 2019 Merlot

### Coombsville, Napa Valley



#### Winemaking

Coombsville is probably our favorite Merlot growing region in the Napa Valley—it's cool climate and volcanic soils produce fruit that is lush, soft, and expressive. The fruit was hand-picked and hand-sorted with each vineyard fermented separately. Fermentation started after a 5-day cold soak and reached peak temperature of 90°F. We completed two pump-overs per day then drained and pressed at dryness—a classic Bordeaux approach. The wines underwent malolactic fermentation in barrel after that. Total time in French oak barrels was 21 months and the wine was bottled unfinned and unfiltered. We added a touch of Malbec to round out the blend.

#### Vintage

The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture has resulted in an amazing vintage.

#### Tasting Notes

Soft, round, and fresh with a mineral core. Coombsville Merlot is always exciting for how it layers purple fruits with plush tannins and balanced acidity, and this wine is no exception. With notes of ripe plum, blueberries, mocha, and graphite, the wine feels like relaxing into a purple velvet pillow. The natural acidity from the cool Coombsville region make this a wonderful food wine, however it can be easily enjoyed alone. Drink now and over the next 10 years.

Appellation:	Coombsville, Napa Valley
Blend:	99% Merlot, 1% Malbec
Vineyards:	Quail Knoll, Stagecoach, Truchard
Cooperage:	21 months in 50% new French oak
Alc:	14.5%
PH:	3.79
TA:	5.6 g/L

EST. 1983

