# MERRYVALE

## VINEYARDS

# 2019 Petit Verdot Saint Helena, Napa Valley



#### Winemaking

Merryvale's Estate Vineyard lies on an eastern ridge overlooking St. Helena at almost 1,000 feet of elevation. Planted in 1997, this vineyard consistently delivers grapes that stand out for their plush fruit character, complexity and silky tannins. The fruit was harvested before dawn in small picking lugs, then destemmed and sorted at the winery. Each tank was gravity filled and the fruit was cold soaked for 5 days. Native yeast fermentation began after that and reached peak temperatures of 90°F. Pumpovers were done twice a day until the wines were pressed and barreled down where malolactic fermentation occurred. We aged the wine for 21 months in 50% new French oak barrels. The wine was bottled unfined and unfiltered.

#### 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**

An aromatic adventure through purple fruits, violets, and baking spices leads to a gorgeously round and satisfying mouthfeel. Constantly evolving, the wine has a refined balance and surprising freshness. Petit Verdots can often be overpowering and monolithic, but here the wine is as deft and bright as it is structured and brooding. The last bottling from block J1 on Profile Estate Vineyard, it's a completely unique wine and one to satisfy and intrigue over the next 10+ years.

Appellation: Saint Helena, Napa Valley

Blend: 90% Petit Verdot, 9% Cabernet Sauvignon,

1% Cabernet Franc

Vineyard: Merryvale Estate Vineyard

Cooperage: 21 months in 50% new French oak from the center of France

Alc: 14.5% PH: 4.08 TA: 5.0 g/L

