

MERRYVALE

VINEYARDS

2021 Pinot Noir

Stanly Ranch Estate, Carneros



Winemaking

The fruit for this bottling of Pinot Noir came from our Stanly Ranch Estate Vineyard on the Napa side of Carneros. The fruit was hand harvested at night to retain freshness and acidity. The grapes were de-stemmed, with 30% of the stems by weight layered into the fermentation tanks with the grapes. After a 5 day cold soak in tank, the wines began native yeast fermentation. Hand punchdowns, minimal pumpovers, and 50% new French Burgundy barrels combine to create a wine that is deft on the palate, brimming with vibrancy, acidity, and complexity. The wine spent 17 months in French oak barrels before being bottled unfiltered and unfiltered.

Vintage

The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley and an early start to Harvest. While concerning in the long term, the drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. The smaller yields per vine and smaller berry size will result in another amazing vintage from Napa Valley.

Tasting Notes

The wine opens with an enchanting bouquet of red fruit, led by ripe red cherries and wild strawberries. There's a floral quality, with notes of rose petals and violets, as well as a hint of earthiness, reminiscent of forest floor and dried leaves. The texture is silky and refined, with gentle tannins that add structure without overwhelming the subtleties and minerality that are hallmarks of Carneros terroir. There's a nuanced touch of subtle oak, providing a lovely frame and baking spice component to the fruit without overshadowing it. It is a Pinot Noir of finesse and balance, showcasing the elegance and charm that Carneros is known for. Enjoy now and over the next 5+ years.

Appellation:	Carneros (Napa)
Blend:	100% Pinot Noir
Vineyards:	Stanly Ranch Estate Vineyard
Cooperage:	50% new French oak barrels for 17 months
Alc:	13.9%
PH:	3.61
TA:	6.0 g/L

EST. 1983

