

MERRYVALE

VINEYARDS

SOLSTICE

Napa Valley Sparkling Wine



The Wine

Sourced from the Napa Side of the Carneros AVA, primarily from our Stanly Ranch Estate Vineyard, this first ever Brut Rosé release of our Solstice Sparkling wine is a blend of 67% Pinot Noir and 33% Chardonnay, all coming from the 2018 vintage.

Winemaker Notes from Jeff Crawford

Pinot Noir comprises the majority of the blend adding notes of red fruit on the nose and richness on the palate. The balance of the blend is Chardonnay which adds an aromatic mineral complexity and laser focus to the palate. A dollop of red Pinot Noir (1.5%) adds just enough color and texture to coalesce the blend and give this wine its beautiful pale salmon color.

This sparkling wine was made in the *méthode champenoise*, which means the bubbles are created by a secondary fermentation in the bottle. Since the first release, we made the stylistic decision to age the bottles *sur lattes* for at least 24 months, which is 9 months longer than the minimum required by law for non-vintage Champagne.

Floral notes of carnation and rose water are braced by hints of strawberry, watermelon and fresh ginger with hazelnut adding an alluring complexity and depth. Delicate bubbles created by the extended *sur lattes* aging flutter across the palate leading into a creamy, satisfying mid-palate and ending with a crisp, lingering finish.

With 26 months aging *sur lattes* the wine takes on nutty aromatics and creaminess on the palate, but the wine is kept fresh and bright on the palate with a judicious 0.6 g/L dosage. This wine is a one of kind and will only continue to evolve in bottle.

Appellation:	Carneros, Napa Valley	Residual Sugar:	0.6 g/L
Blend:	67% Pinot Noir, 33% Chardonnay	Style:	Brut
Vineyards:	Stanly Ranch Estate, Silverado Premium Properties, Toyon Farm	Alcohol:	11.4%
Vintage:	2018	TA:	10.6 g/l
Cooperage: (base wine)	6 months in 100% neutral French oak barrels	pH:	2.96
		Time en tirage:	26 months
		Aging potential:	8-10 years

EST. 1988

