

MERRYVALE

VINEYARDS

2022 Reserve Sauvignon Blanc Napa Valley



Winemaking

Our inaugural bottling of Reserve Sauvignon Blanc. The fruit was hand harvested and pressed to tank for settling. A time honored and labor intensive technique, barrel fermentation unlocks the potential of Sauvignon Blanc to be both luscious and precise. We barrel ferment and age in small lots, using different barrel sizes and shapes to layer texture and flavor. Large format (320L and 600L) neutral French oak barrels provide an outstanding platform to let the purity of the old vine Yountville and Pope Valley fruit shine. Aged sur lie to enhance mid-palate creaminess.

Vintage

The 2022 vintage, also known as “the tale of two harvests,” is said to be one of the more unique vintages in recent history. Growers faced triple digit heat over five days in September quickly followed by rain that brought harvest to a sudden halt. Winemakers describe 2022 white wines as having perfect acidity and freshness with remarkable flavors and textures. Winemakers believe the unique weather events that defined the vintage will showcase the full range of flavors that Napa Valley wines are so well known for from crisp and vibrant to dense and powerful.

Tasting Notes

Alluring aromas of lychee, honeysuckle, white flowers, and orange blossoms mingle with stone fruits and kaffir lime. The classic barrel fermentation and élevage in neutral French oak provides generous texture combined with vibrant focus and minerality. Crisp and refreshing, it showcases an impressive fusion of tangy citrus zest and juicy, succulent white peach. The palate is further enlivened by a tantalizing mix of mouthwatering kiwi, honeydew melon, and hints of lemon verbena. With its impeccable balance of vibrant fruit, lively acidity, and refined texture, this wine represents an exceptional expression of Napa Valley’s unique sense of place. Fantastic paired with seafood. Enjoy now and over the next 5 years.

Appellation:	Napa Valley
Blend:	100% Sauvignon Blanc
Vineyards:	Las Cerezas Vineyard, Bentz Vineyard
Cooperage:	10 months in neutral French oak 320L cigar barrels and 600L puncheons
Alc:	13.8%
PH:	3.22
TA:	7.9 g/L

