

# MERRYVALE VINEYARDS



## THE ART OF ÉLEVAGE

Élevage is a French wine term, like terroir, that we tend not to translate. That's because, although it's possible to define it, any alternative seems convoluted and clumsy making it simpler just to use the French word. However, to explain it, the simplest definition is that of the "bringing up" or "raising" of a wine from its raw state immediately post-alcoholic fermentation to the point where it can be bottled. There's something mysterious about the process of wine's slow development, and it is only through experience that we begin to understand it.

By example, we have included a new wine in this shipment, the Reserve Cabernet Sauvignon. This initial bottling offers something special for our club members that demonstrates the effects of decisions made during élevage—as Winemaker Andrew Wright notes, "(it is) an experiment in flavor and time."

Though we are firmly focused on what goes on in the vineyard, we try to be thoughtful and creative in what we do in the cellar. It is the combination of the two that results in something profound in the glass. Cheers!

FALL 2021



## UPCOMING EVENTS

### MERRYVALE'S ANNUAL HARVEST PARTY

Sunday, September 26th, 3:00-5:00pm

Enjoy new fall releases of Merryvale and Starmont wines!

We will have Gerard's Paella on the terrace and Winemaker

Andrew Wright will share some barrel samples. With live

music by Carlos Herrera Band, this event is guaranteed to be

a great time! Club members can arrange to pick up their wine shipment at this event with advance notice.

### MUSIC ON THE TASTING TERRACE

October 1st & 15th, 5:00-7:00pm

Enjoy live music and food trucks on the Merryvale Tasting

Terrace. On Friday, October 1st, we welcome David Ronconi

along with Don Carlos Tacos; on Friday, October 15th, it's

Kevin Hague and Rachel Ray Tacos. Merryvale wines are

available by the bottle for this event. Watch our website for updates.

### PROFILE COLLECTION HARVEST BRUNCH & RELEASE PARTY

Saturday, October 9th, 11:00am-3:00pm

Save the date for this popular event at the beautiful Profile

Estate Vineyard. Space is limited, please contact Event

Manager Casey Curiel at [ccuriel@merryvale.com](mailto:ccuriel@merryvale.com) for ticket release dates and wait list information.

### WINE CLUB SHIPMENT DATES

Week of November 15th

For more information about these upcoming events and all things Merryvale, please visit [Merryvale.com](http://Merryvale.com)





## SOLSTICE SPARKLING WINE, NAPA VALLEY

Sourced exclusively from our Stanly Ranch Estate Vineyard, this non-vintage release is a blend of 67% Pinot Noir and 33% Chardonnay drawn from the 2015, 2016 and 2017 vintages.

This is the fifth release of our Solstice Sparkling Wine, made using 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 latte* for 24 months, which is 9 months longer than the minimum required by law for non-vintage Champagne. As a result, having spent two years in bottle on lees, there is a pleasant aroma of toasted hazelnut. The Pinot Noir portion of the blend provides weight on the mid-palate and flavors of sour cherry. The Chardonnay in the blend provides aromas of Meyer lemon and a steely minerality. The use of the reserve wine in the blend adds a complexity and depth on both the nose and the palate. Finished in a Brut style, this sparkling wine shows a crisp and refreshing finish.

### **Food Pairing**

Enjoy Solstice with Rice Paper Rolls filled with Prawns and Vegetables with a Sweet Chile Sauce.

### **Ageability**

This wine has the potential to age 8-10 years from release.



## 2018 SYRAH, STANLY RANCH ESTATE

This wine was made using two different production methods: open-top fermentation co-fermented with whole cluster Viognier; and open-top fermentation with no Viognier co-fermentation. The Syrah was all destemmed before going to its fermentation vessel, we employed twice daily punchdowns, and the wine spent 14 days on skins with minimal extended maceration. The wine was aged on primary lees for 18 months and racked only once to blend a few weeks before bottling, and was bottled unfinned and unfiltered.

We are very excited about this wine. A long, warm but moderate growing season allowed the fruit to achieve peak ripeness while retaining necessary natural acidity. The fruit was hand harvested at the coolest time of night, then vinified using open-top fermenters to highlight the quality of this historic site. Aromas of cassis and bridle leather are balanced with white pepper and geranium. On the palate, a lush and round entry is met with fine grained tannins providing a firm, pleasing structure. Fresh acidity helps provide balance and a long lasting finish.

### **Food Pairing**

This Estate Syrah will go nicely with Pork Chops in Cherry-Pepper Sauce.

### **Ageability**

Drinking very well with one year of bottle age, it will continue to evolve beautifully for the next 6+ years.

## 2018 MERLOT, COOMBSVILLE

Coombsville Merlot is one of our favorites—this cooler AVA produces food friendly, high acid wines in the old Napa style. The fruit was hand-picked and hand-sorted with each lot fermented separately. Fermentation was done at a warm temperature and the time in tank was approximately 14 days; the wines underwent malolactic fermentation in barrel after that. Total time in French oak barrels was 20 months and the wine was bottled unfinned and unfiltered. We added a bit of Malbec, Cabernet Sauvignon and Cabernet Franc to round out the blend.

Fresh and young, while soft and elegant, this wine expresses the best characteristics of a fantastic vintage. A long, even growing season in the cooler Coombsville region produced fruit with an amazing balance of concentration and natural acidity. The wine is aromatically complex, evolving in the glass with notes of plums, blueberries and wet earth. A true Merlot, the wine is soft on the palate, pleasing with fine tannin and supple structure.

### **Food Pairing**

The Coombsville Merlot will be delicious with Lamb Shish Kebabs.

### **Ageability**

This wine will gratify over the next 10+ years.





## 2018 RESERVE CABERNET SAUVIGNON, NAPA VALLEY

2018 was such a spectacular vintage that we decided to leave a few barrels in the cellar for extended aging—an experiment in flavor and time. The result is our inaugural vintage of Reserve Cabernet Sauvignon, a complex, savory and luxurious blend of Estate Cabernet Sauvignon with Merlot from the legendary Farella vineyard élevaged for 32 months in French oak.

A gorgeous blend of Cabernet Sauvignon and Merlot, dashed with Petit Verdot, the wine opens with aromas of cocoa, blue fruits, wet earth and flowers—at once intriguing and beguiling. Layers of cocoa and cassis unfold on the supple palate, backed by notes of leather and tobacco. The extended time in French oak delivers a soft yet powerful structure, along with fine tannins that practically melt into a long finish.

### **Food Pairing**

A fantastic wine for red and game meats, like Venison Backstrap Steaks with Mushroom Cream Sauce.

### **Ageability**

Enjoy now, and with proper cellaring, this wine will age well for the next 10+years.



## 2016 CABERNET SAUVIGNON, CALISTOGA

Sourced from the same two vineyards as previous vintages, this wine is a blend of 85% Cabernet Sauvignon (Amoenos) and 15% Petit Verdot (Kenefick). The grapes were handpicked, double-sorted and allowed to cold soak after arrival at the winery. In the cellar, it was a long and slow extraction for the Amoenos fruit in order to focus on the elegance and complexity of the fruit. The Kenefick Petit Verdot was fermented at a warmer temperature (88°F) for a shorter time. The wine underwent malolactic fermentation in barrel, spent 22 months in French oak barrels, and was bottled unfinned and unfiltered.

Amoenos sits on a hillside influenced by cool air from Sonoma County. Kenefick Vineyard sits on an alluvial fan at the foothill of the Calistoga Palisades. This is a beautiful wine from the Calistoga AVA with Amoenos offering floral and red fruit notes and Kenefick providing ripe, spicy characters. The lengthy finish displays well proportioned tannins that will gain complexity with time.

### **Food Pairing**

Try this Cab with Sweet & Spicy Grilled Beef Short Ribs.

### **Ageability**

With proper cellaring, this wine will drink beautifully for the next 15 to 20 years.





## ENJOY SPECIAL SAVINGS!

Featured Wine Selections	Retail Price	Case Price
2020 Solstice Sparkling Wine, Napa Valley.....	\$45	\$432
2018 Syrah, Stanly Ranch Estate.....	\$55	\$528
2018 Merlot, Coombsville.....	\$65	\$624
2016 Cabernet Sauvignon, Calistoga.....	\$95	\$912
2018 Reserve Cabernet Sauvignon, Napa Valley “Inagurual Release”.....	\$75	\$720
My Choice Wine Selections		
2019 Silhouette Chardonnay, Napa Valley.....	\$75	\$720
2017 Pinot Noir, Carneros.....	\$38	\$364.80
2016 Chairman’s Selection Red Wine, Napa Valley.....	\$75	\$720
2015 Cabernet Sauvignon, Saint Helena.....	\$125	\$1,200

Receive a 20% discount on case purchases of featured wines through the end of October.

*\*Excludes Profile*

Email [wineclub@merryvale.com](mailto:wineclub@merryvale.com) or call 707-968-3414 to place your order!

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