

MERRYVALE VINEYARDS



CHEERS TO A NEW YEAR!

We truly appreciate all of our wonderful Wine Club members who have supported us through the pandemic and into this new year. Your well wishes and wine orders have boosted our spirits and kept us all going!

As you know, our ability to host guests has evolved over the past several months. At the time of this writing, our tasting room and those of our Napa Valley neighbors are closed for tastings but retail purchases are allowed.

Due to the uncertainty, we are not planning winter and spring events at the winery. We are hopeful that we will be able to host you very soon, as conditions improve. Visit our website and facebook page for winery updates and upcoming event information.

When we reopen, we'll have an additional venue—we've converted our the covered veranda at the Victorian house adjacent to the winery into a tasting location equipped with market lights and heaters to host al fresco experiences in any season.

SPRING 2021



LET'S STAY CONNECTED

FROM LIVE CHAT TO ZOOM,
WE'RE HERE FOR YOU!

We've made some digital changes to help us stay connected. If you've visited our website recently you may have noticed a new **Live Chat** feature in the lower right corner of your screen. During business hours, our tasting room team will be available to answer questions and help you with online orders.

We can also host a tasting for your friends, family and co-workers via Zoom or Skype. On our website, you'll find our **virtual tasting four-pack** that includes Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon. You can choose these wines or create a tasting of your personal favorites to share at your virtual tasting party with guidance from one of our wine educators.

Though the holiday season has passed, we want you to know that you can give **the gift of Merryvale** all year long. There are always gift offerings on our website, plus we've recently added merchandise and digital gift cards to your choices.

WINE CLUB SHIPMENT DATES

Week of May 24th

Week of September 20th

Week of November 15th

For more information about these upcoming events and all things Merryvale, please visit Merryvale.com





ENJOY SPECIAL SAVINGS!

Featured Wine Selections	Retail Price	Case Price
2018 Chardonnay, Carneros-Napa Valley.....	\$38	\$364.80
2018 Pinot Noir, Stanly Ranch Estate, Carneros	\$72	\$691.20
2016 Malbec, Napa Valley.....	\$75	\$720
2016 Cabernet Sauvignon, Napa Valley.....	\$65	\$624
2014 Cabernet Sauvignon, Saint Helena.....	\$125	\$1,200
My Choice Wine Selections		
2019 Sauvignon Blanc, Napa Valley.....	\$36	\$345.60
2016 Pinot Noir, Carneros-Napa Valley.....	\$38	\$364.80
2015 Chairman's Selection Red Wine, Napa Valley.....	\$75	\$720
2015 Cabernet Sauvignon, Calistoga.....	\$95	\$912
2015 Oakville Grade Red Wine, Napa Valley.....	\$110	\$1,056

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

**Excludes Profile*

Email wineclub@merryvale.com or call 707-968-3414 to place your order!

MERRYVALE
VINEYARDS



2018 CHARDONNAY, CARNEROS-NAPA VALLEY

The fruit for this Chardonnay was grown primarily on our Stanly Ranch Estate Vineyard in Carneros with some select lots from the Hyde and Bayview Vineyards blended in. These vineyards' proximity to the San Pablo Bay keeps them at a cool temperature and brings cool climate characteristics to the wine, most notably a crisp freshness. The wine was 100% barrel fermented with wild yeasts and went through native malolactic fermentation until dry. The wine spent 11 months in 30% new French oak barrels.

Pale straw yellow in the glass, our 2018 Carneros Chardonnay bursts with aromas of lemon curd, pineapple, and light toast. A classic example of what Carneros fruit can offer, the wine is simultaneously layered and complex while alive with freshness and vibrancy. Barrel fermentation in 70% neutral French oak provides a medium richness while the natural acidity shines through. The structure and slight salinity are reminiscent of White Burgundy, and will complement a wide range of foods and feelings.

Food Pairing

Pair this wine with a Winter Beet and Citrus Salad.

Ageability

Enjoy for 5+ years from vintage date.

Your membership wine preferences determine
which of these wines you will receive.

SPRING WINE CLUB RELEASES

2018 PINOT NOIR, STANLY RANCH ESTATE, CARNEROS

The fruit for this bottling of Pinot Noir came from our Stanly Ranch Estate Vineyard on the Napa side of Carneros. Harvested at optimal cool climate ripeness for Pinot Noir, the wine was fermented with native yeasts in open top stainless steel after a 5-day cold soak. Punchdowns were done by hand and the wine was drained and pressed at dryness—classic Burgundian approach. The wines spent 18 months in French oak barrels of which 30% were new. This wine was bottled unfinned and unfiltered.

Our 2018 Stanly Ranch Estate is the fusion of power and finesse. Vinified with traditional Burgundian winemaking practices which highlight the quality of this historic site, you will find bold aromas of cherry cola and baking spices which are supported by hints of mushroom and forest floor. The wine is luxurious on the palate, round yet focused with silky tannins and a long, evolving finish. Supremely satisfying in every way.

Food Pairing

Our Stanly Ranch Pinot Noir will be great with Braised Pork Shoulder with Butternut Squash and Dried Plums.

Ageability

Savor over the next 10+ years.





2016 MALBEC, NAPA VALLEY

Sourced from a high elevation vineyard on Atlas Peak in Napa Valley, the fruit for this Malbec was destemmed and gravity fed into tanks. All lots were fermented with native yeasts and malolactic fermentation was done in barrels. The wine was aged for 22 months in 60% new French oak barrels and racked three times during aging.

Malbec does very well in the rocky soils of Atlas Peak, developing great complexity and depth. This wine is 100% Malbec and was bottled unfinned. The nose opens with notes of violets, blackberry and dark chocolate. The entry on the palate is broad and fresh and evolves with the typical mountain character and rich tannins we expect from a higher elevation vineyard. There is plenty of power in this wine, yet tremendous elegance.

Food Pairing

This full-bodied Malbec will be the perfect accompaniment to a classic Rack of Lamb.

Ageability

With proper cellaring, this wine will drink beautifully for the next 10+ years.

2016 CABERNET SAUVIGNON, NAPA VALLEY

This wine is sourced from three top Napa vineyards: Stagecoach, Hardman and Rancho Chimiles. Native fermentation started after a 5-day cold soak and reached a peak temperature of 90°F. The wines were pumped over a few times a day until dry and then pressed and drained to barrels where malolactic fermentation occurred. Aged in 50% new medium toast French oak barrels, the wine matures for 22 months before being bottled unfinned and unfiltered.

2016 was a great year with a very even growing season and a fairly late harvest. Cabernet Sauvignon ripened slowly and gave us wines with soft tannins, delicate flavors and great balance. The wine opens with abundant dark fruit on the nose such as plum, blackberry and cherries, with a touch of leather and graphite. In the mouth it starts with lively acidity that brings a freshness to the wine, and evolves with soft tannins and a very velvety texture.

Food Pairing

Try our Napa Cabernet alongside Beef Tenderloin with an Arugula and Parmesan Salad.

Ageability

This Napa Cabernet sets the standard for quality and will age beautifully for the next 15 years.





2014 CABERNET SAUVIGNON, SAINT HELENA

Our estate vineyard consistently delivers grapes that stand out for their plush fruit character, complexity and silky tannins. The grapes were allowed to cold soak after arrival at the winery, allowing a long and gentle extraction to take place. Each lot was fermented with native yeasts separately in small tanks. The wines were pumped over a few times a day until dryness and then pressed and drained to barrels where malolactic fermentation occurred. We aged the wine for 22 months in 70% new French oak barrels from Taransaud, Darnajou and Sylvain. The wine was racked three times and bottled without fining or filtration.

Coming from the loamier part of our estate vineyard, this wine reflects the intensity and dark character that we get from this incredible site. Our Saint Helena Cabernet is an example of a powerful wine that is also elegant and enjoyable. The lengthy finish showcases well proportioned and refined tannins that will gain even more complexity as time passes.

Food Pairing

This rich, complex Cabernet pairs well with Grilled Steak with Salsa Verde.

Ageability

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

