

MERRYVALE VINEYARDS



PICNIC AT PROFILE ESTATE

As the 2021 growing season begins, we are optimistically planning for the removal of restrictions surrounding wine tastings and events in our beautiful Napa Valley. We know that you are as anxious to visit as we are to welcome you! Please check our listing of upcoming events and make your plans to join us very soon.

Knowing that it will take some time to truly find normal following the pandemic, we are happy to offer a spectacular new food and wine experience that accommodates groups of two to eight guests. Our **Profile Estate Picnic** will feature a menu created by our friends at Tre Posti paired with our Estate and Profile Collection wines. In addition, guests are invited for a guided walking tour of our Profile Estate Vineyard where we can show you this extraordinary property firsthand. More information and reservations are available on our website. We look forward to sharing this experience with you on your next visit to St. Helena.

SUMMER 2021



UPCOMING EVENTS

LOBSTER FEED AT MERRYVALE

Saturday, August 7th, 6:00-9:00pm

Enjoy our beautiful outdoor terrace for this fantastic summer event! We team up with Menegon Catering, a staple in the Napa Valley for over-the-top lobster feeds. Bring your friends and family for an indulgent dining experience and delicious wines from Starmont and Merryvale. We will have live music from The Funky Gators, and guest seating will be arranged to accommodate local safety and social distancing mandates as needed. For more information, contact Events Manager Casey Curiel at ccuriel@merryvale.com.

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.

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 for ticket release dates.

WINE CLUB SHIPMENT DATES

Week of September 20th

Week of November 15th

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





2018 CHARDONNAY, HYDE VINEYARD

From the famed Hyde Vineyard in Carneros, the wine is a blend of the Musque and iconic Wente clones. Traditional Burgundian winemaking techniques allow the purity of the fruit and the site to shine through. The grapes were hand-picked, carefully sorted, then whole cluster pressed to new and used French oak barrels. The wine is barrel fermented using native yeasts and undergoes full malolactic fermentation with minimal stirring. The wine spent a total of 18 months in 35% new French Burgundy barrels.

Exotic notes of mango, guava, and honeysuckle entice the palate. Refined acidity naturally balances the luscious mouthfeel obtained through native barrel fermentation. The wine is long and lingering, deepening as it evolves in the glass. A wonderful example of the beauty of classic winemaking when paired with a timeless vineyard.

Food Pairing

Pair this wine with Orange-Scented Grilled Lobster Tails.

Ageability

Drink now and over the next 5+ years.

2018 MERLOT, NAPA VALLEY

Our Merlot showcases some of the best cool climate terroirs of Napa Valley. The fruit is drawn primarily from the volcanic soils of Coombsville and Carneros where Merlot is at its best—soft, dark, spicy and fragrant. The fruit was hand-picked and hand-sorted with each vineyard fermented separately. Temperatures peaked at 88°F during fermentation and the wine underwent malolactic fermentation in barrel. The wine was aged 22 months in 100% French oak barrels (50% new). The wine was bottled without fining or filtration.

The wine opens with notes of mocha and spices typical of Merlot. The aroma is true to the varietal with tones of blackberries, earth and flowers. The mouthfeel is very ample, with soft texture, a fresh mid-palate, and finishes with very soft and gentle tannins. This wine is very approachable thanks to beautiful acidity and texture—for wine lovers that look for complexity and fragrance.

Food Pairing

Our Napa Merlot will be delicious with Grilled Burgers with Sautéed Mushrooms and Melted Swiss Cheese.

Ageability

Savor over the next 10+ years.



2015 CABERNET SAUVIGNON, CALISTOGA

Sourced from two vineyards located in the Calistoga AVA—Kenefick and Amoenos—the grapes were hand-picked with each vineyard lot fermented separately in small tanks. Native fermentation began 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. We aged the wine for 22 months in 70% new French oak barrels. This wine was bottled without fining or filtration.

We harvested in late September, utilizing each vineyard site to create a wine that showcases the best characteristics from this AVA. Equally represented, Kenefick brings ripe, spicy characters whereas Amoenos is full, dense and has loads of floral and red fruit notes. The lengthy finish displays well proportioned tannins that will gain even more complexity as time passes.

Food Pairing

Try this Calistoga Cabernet paired with Lamb Tagine.

Ageability

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





2017 CABERNET FRANC, NAPA VALLEY

We are privileged to work with some of the best Cabernet Franc fruit in the Napa Valley, from vineyards including our Profile Estate, Stanton and Silverado Premium Properties. Our goal is to make a Cabernet Franc that is on par with the best Cabernet Sauvignons made here. All of the fruit is hand harvested at night. Native fermentation in small lots follows a 5-day cold soak; we do two pumpovers a day until dry and then drain to 100% French oak barrels, 50% of which are new. This wine was bottled without fining or filtration.

Aromatically alluring, our Cabernet Franc opens with tones of licorice, coffee, toast and blackberry. On the palate we have some dark chocolate, dark cherries and savory herbs that follow a sweet and round entry with small grain and early tannins. The finish is soft and velvety thanks to beautiful and gentle tannins. A refined, exceptional expression of New World Cabernet Franc.

Food Pairing

This beautiful Cabernet Franc will pair very well with Baked Penne Pasta with Fontina Cheese and Prosciutto.

Ageability

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



2016 OAKVILLE GRADE RED WINE, NAPA VALLEY

The 2016 Oakville Grade Red Wine is a blend of 79% Cabernet Sauvignon, 16% Merlot and 5% Petit Verdot. Each block was fermented separately in small 4-ton tanks. Native fermentation started after a 5-day cold soak and reached a peak temperature of 90°F. The wines were pumped over twice a day until dry, then pressed and drained to barrels where malolactic fermentation occurred. Aged for 21 months in 70% new French oak barrels, the wine was bottled without fining or filtration.

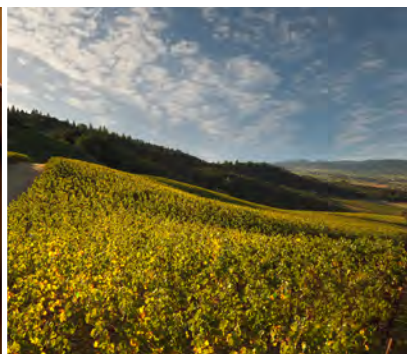
An alluring, classic example of everything that is great about Oakville Cabernet Sauvignon. Aromas of cassis and herbs intrigue the nose, leading into a luxurious wine that is velvety on the palate, with notes of black cherries, chocolate, and dark fruits. This wine is well balanced with a long finish, and will command your attention over the next 20+ years.

Food Pairing

Try this wine with Braised Beef Short Ribs with Pancetta and Crimini Mushrooms.

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
2018 Chardonnay, Hyde Vineyard, Carneros.....	\$45	\$432
2018 Merlot, Napa Valley.....	\$50	\$480
2017 Cabernet Franc, Napa Valley.....	\$90	\$864
2015 Cabernet Sauvignon, Calistoga.....	\$95	\$912
2016 Oakville Grade Red Wine, Napa Valley.....	\$110	\$1,056
My Choice Wine Selections		
2020 Solstice Sparkling Wine, Napa Valley.....	\$45	\$432
2018 Silhouette Chardonnay, Napa Valley.....	\$70	\$672
2017 Petite Sirah, Napa Valley.....	\$50	\$480
2018 Pinot Noir, Stanly Ranch Estate, Carneros.....	\$72	\$691.20
2015 Cabernet Sauvignon, Saint Helena.....	\$125	\$1,200

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

**Excludes Profile*

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

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