

# MERRYVALE VINEYARDS



## IT'S A WRAP: HARVEST 2021

By the time you read this, the wines from this year's harvest will be in the cellar, quietly transforming into another terrific vintage of Merryvale wines. Though drought conditions persist, we were thrilled by cooler temperatures during harvest which allowed full ripening of the fruit throughout the valley. Our estate vineyards performed extremely well, and though yields were down, the quality of the fruit was exceptional.

### SPEAKING OF ESTATE VINEYARDS...

The Schlatter Family has acquired 13 acres of planted vineyard atop Mt. Veeder! Mt. Veeder is Napa's largest AVA but produces only 1.3% of Napa Valley grapes. Known for wines of great balance and structure, this third estate vineyard will be the perfect complement to Profile Estate and Stanly Ranch moving us closer to our goal of 100% estate grown and produced wines.

## WINTER 2021



Photo credit: Run Away With Me

## UPCOMING EVENTS

### MERRYVALE'S ANNUAL HOLIDAY DINNER

Saturday, December 11th, 6:00-10:30pm

The holidays are always a time for celebration! Join Proprietors René and Laurence Schlatter in Merryvale's historic Cask Room for a beautiful dinner created by local MICHELIN starred restaurant **La Toque** followed by dancing the night away with **The Hots!** For tickets, contact Events Manager Casey Curiel at (707) 968-3429.

### WINE & CHOCOLATE PAIRING

Throughout the month of February 2022

In honor of Valentine's Day, throughout the month of February, we will be offering club members a special flight of Merryvale wines paired with chocolates.

### MERRYVALE 2022 RIVER CRUISE

Thursday, June 23rd through Thursday, June 30th

We are thrilled to announce our first ever Merryvale Vineyards River Cruise with a customized itinerary that acquaints you with our shared heritage as we enjoy world-class culinary creations, Merryvale wines and bespoke experiences among breathtaking landscapes. Enjoy this program during a 7-night cruise onboard the AMADEUS Provence as we travel along the Rhône and Saône Rivers. It will be a delight to explore the rich culture, the spectacular scenery and the beautiful terroirs of Burgundy and Provence together. Hope to see you there! Call Barb Kalemba, Reservation Manager, at (303) 339-0660 for more information and to join the fun!

### WINE CLUB SHIPMENT DATES FOR 2022

Week of February 14th

Week of May 16th

Week of September 12th

Week of November 14th

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





## 2019 SILHOUETTE CHARDONNAY, NAPA VALLEY

Our Silhouette is meticulously crafted using time honored old world techniques. Since the first vintage in 1993, we have selected our very best Chardonnay lots for this bottling. For the first time in 2019, 100% of the fruit was sourced from our Stanly Ranch Estate Vineyard allowing the designation of estate grown. The warm but even growing season provided optimum ripeness. Both primary and malolactic native fermentations occurred in the barrel. The wine was blended after 6 months, and then aged on fine lees for a year. The resulting wine is loaded with complexity, terroir and refinement.

Aromatically alluring, the 2019 Silhouette opens with notes of hazelnut, orange blossom and jasmine. Layered, complex flavors of lemon curd, dried pineapple and marzipan unfold on the broad yet focused palate. An elegant, deep acidity sustains the weight and natural lusciousness of the wine. The finish is long and evolving, exhibiting the traditional minerality of Stanly Ranch.

### **Food Pairing**

Enjoy with White Wine & Cider Brined Roast Turkey with Swiss Chard, Sausage, Apple and Dried Plum Stuffing.

### **Ageability**

A truly pleasurable wine to enjoy over the next 10+ years.



## 2017 PETITE SIRAH, NAPA VALLEY

Petite Sirah has a lot of power naturally and offers lovely floral and spice notes when tamed. In 2017, we added just a touch of Malbec and Cabernet Sauvignon for complexity. All the grapes were hand-picked in the early morning hours to preserve freshness and skin integrity. The fruit was destemmed and cold soaked for 5 days before native yeast fermentation. Fermentation lasted about 14 days at a cool temperature to promote flavors and limit bitterness resulting from too much extraction. Malolactic fermentation occurred in the barrel and the wine was racked every 3 months for 18 months. Only French oak barrels were used, 50% of which were new. This wine was bottled unfined and unfiltered.

Aromatically appealing, the wine opens with beautiful notes of violets and lilacs, evolving through blue fruits and finally exhibiting notes of chocolate and savory herbs. Round and layered on the palate, the wine has remarkable texture and fine tannins that bring structure and a long finish. It ends again on beautiful notes of dark chocolate and spice.

### **Food Pairing**

This Petite Sirah will go nicely with Vegetarian Stuffed Peppers.

### **Ageability**

With proper cellaring, this wine will age very well for 7-10 years.

## 2017 MERLOT, NAPA VALLEY

Sourced from vineyards located in the cooler, southern part of the Napa Valley. The fruit was hand-picked and hand-sorted with each vineyard fermented separately. The Quail Knoll fruit stayed in tank for 15 days and peaked at 88°F during fermentation. The Truchard spent 13 days in tank and reached 90°F during fermentation. Both lots underwent malolactic fermentation in barrel. The wine was aged 18 months in French oak barrels (33% new from Cavin and Bossuet Cooperage) and bottled without fining or filtration.

Sourced from the volcanic soils of southern Napa where Merlot is at its best—soft, dark, spicy and fragrant. The wine opens with notes of raspberries, violets and spice; the fragrance is very true to the varietal with tones of blackberries and flowers. The mouthfeel shows great freshness and soft tannins and is incredibly soft and pretty. The beautiful acid component in it will provide great aging potential. Ours is a very gentle style of Merlot with a lot of character and drinkability—a great food wine.

### Food Pairing

Delicious with Pan-Seared Steak with Portobello Mushroom Sauce atop Mascarpone Polenta.

### Ageability

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





## 2018 PETIT VERDOT, SAINT HELENA

This Petite Verdot comes from our estate vineyard located in the St. Helena AVA. Harvested before dawn and sorted at the winery, the fruit was cold soaked for 5 days then fermented with native yeasts. Following twice daily pump-overs, the wine was pressed and barreled down where malolactic fermentation occurred. Aged 22 months in 50% new French oak barrels, the wine was bottled unfinned and unfiltered.

An aromatically explosive wine, this unique bottling reflects all the power and expressiveness characteristic of Petit Verdot. Usually a small blending component in more Cabernet Sauvignon heavy Bordeaux style blends, Petit Verdot takes center stage here. Enticing aromas of jasmine, violets, blue fruits, and baking spices lead into a powerful yet seamless palate of structured tannin layered with notes of blueberry cobbler and dark chocolate. The long, alluring finish rewards returning for another sip.

### **Food Pairing**

Petit Verdot can stand up to complex, flavorful dishes—try it with Pork with Mole Negro Sauce.

### **Ageability**

Powerful while young, this wine will benefit from decanting and age gracefully over the next 10+ years.





## 2016 CABERNET SAUVIGNON, SAINT HELENA

The fruit from our estate vineyard stands out for its plush fruit character, complexity and silky tannins. We harvested at night, then destemmed and double sorted at the winery. Each tank was gravity filled and the fruit was cold soaked for 5 days. Native yeast fermentation began after that and reached peak temperatures of 88°F. Pump-overs were done twice a day for a total maceration of between 15 to 20 days. The wines were then pressed and barreled down where malolactic fermentation occurred. The wine was aged for 22 months in 75% new French oak barrels, then bottled unfinned and unfiltered.

The near-perfect 2016 growing season started early and saw ideal weather conditions throughout. Explosive and elegant, this 2016 Saint Helena Cabernet embodies the best characteristics of this outstanding vintage. Aromas of sage, cocoa, and dark red fruits, with a full-bodied texture that is satisfying yet also delicately balanced. The tannins are well integrated and the flavors constantly evolve, even after the long finish.

### **Food Pairing**

Pair this full-bodied Cabernet Sauvignon with Sicilian-Style Meatballs.

### **Ageability**

This wine will drink beautifully for the next 15-20 years.





## ENJOY SPECIAL SAVINGS!

Featured Wine Selections	Retail Price	Case Price
2019 Silhouette Chardonnay, Napa Valley.....	\$75	\$720
2017 Merlot, Napa Valley.....	\$52	\$499.20
2017 Petite Sirah, Napa Valley.....	\$55	\$528
2018 Petit Verdot, Saint Helena.....	\$95	\$912
2016 Cabernet Sauvignon, Saint Helena.....	\$130	\$1,248
My Choice Wine Selections		
2020 Sauvignon Blanc, Napa Valley.....	\$38	\$364.80
2018 Chardonnay, Carneros.....	\$40	\$384
2018 Pinot Noir, Stanly Ranch Estate.....	\$75	\$720
2017 Cabernet Franc, Napa Valley.....	\$95	\$912
2016 Cabernet Sauvignon, Napa Valley.....	\$68	\$652.80

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

*\*Excludes Profile*

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

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