

# MERRYVALE

## VINEYARDS

### 2015 Pinot Noir Carneros, Napa Valley



#### Winemaking

The fruit for this Pinot Noir was grown primarily on our Stanly Ranch Estate Vineyard in Carneros, with some select lots from the RMS Vineyard blended in. Harvested in late August, each vineyard was picked in the early morning and put in a separate tank. Part of the Stanly Ranch Estate fruit was whole cluster fermented and not destemmed. The wine was fermented with native yeasts after a 5-day cold soak and reached a peak temperature of 88°F. Pump-overs and punch downs were performed daily to enhance the personality of each vineyard. After 15-18 days, based on extraction, each tank was drained and pressed separately, then put into barrels. The wine was aged 12 months in 30% new French oak from Vosges and Allier, coopered in Burgundy. This wine was bottled unfined and unfiltered.

#### Vintage

The 2015 growing season started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May caused uneven fruit set which resulted in a much smaller crop. The harvest was one of the earliest on record, beginning on July 22 with the picking of grapes for sparkling wine, and concluding for most in the valley by mid-October.

#### Tasting Notes

The 2015 vintage was very dry and warm, with low yields for Pinot Noir. As a result, it was very important to harvest in advance of hot weather to keep the nuance, depth and freshness of Pinot Noir. Very seductive on the nose with notes of flowers, black currant and orange rind. The mouthfeel is very fresh with coated soft tannins and a finish that brings flavors of cigars and blackberries. Properly cellared, this wine can be enjoyed over the next 10-15 years.

Appellation:	Carneros, Napa Valley
Blend:	100% Pinot Noir
Vineyards:	Stanly Ranch Estate, RMS Vineyard
Cooperage:	30% new French oak barrels for 12 months
Alc:	14.6%
PH:	3.7
TA:	5.6 g/L

EST. 1983

