

MERRYVALE

VINEYARDS

2016 Merlot Napa Valley



Winemaking

Sourced from two vineyards located in the cooler, southern part of the Napa Valley—Quail Knoll in Coombsville and Truchard in Carneros—the fruit was hand-picked and hand-sorted with each vineyard fermented separately. The Quail Knoll 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 wines underwent malolactic fermentation in barrel. The wine was aged 17 months in French oak barrels (35% new from Cavin and Atelier Cooperage). The wine was blended in April of 2017 bottled without fining or filtration just under one year later.

Vintage

The near-perfect 2016 growing season started early and saw ideal weather conditions throughout. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness.

Tasting Notes

Our Merlot is an occasion to showcase some of the best cool climate terroirs of Napa Valley. The fruit is drawn from the volcanic soils of Coombsville and Carneros in southern Napa where Merlot is at its best—soft, dark, spicy and fragrant. The wine opens with notes of mocha and spice typical of Merlot; the fragrance is very true to the varietal with aromas of blackberries, smoke and flowers. Initially the mouthfeel is very ample with soft texture, followed by a fresh mid palate and then ending on very soft and gentle tannins. Look for flavors of sage, black currant, pepper, anise and strawberries. This wine is very approachable thanks to a beautiful acidity and the very soft tannins. This is a Merlot for those who seek complexity and fragrance. Enjoy this wine at release and for the next 10 years.

Appellation:	Napa Valley
Blend:	100% Merlot
Vineyards:	Quail Knoll and Truchard
Cooperage:	35% new French oak barrels for 17 months
Alc:	14.2%
PH:	3.6
TA:	5.7 g/L

EST. 1983

