

MERRYVALE

VINEYARDS

2018 Sauvignon Blanc Napa Valley



Winemaking

Sourced from a very rocky block at Juliana Vineyards, 50% of the wine was macerated for 10 hours and 50% of this wine went directly into a basket press and was slowly pressed at low pressure. As we press we fill barrels and not tanks. We finish the press cycle with not only one or two juice lots but with sixteen! Each barrel that was filled was then racked on its own and returned to the same barrel for fermentation. Fermentation lasted 3-4 weeks and the wine was aged in 10% new French oak barrels without racking on its full lees until bottling. We used a combination of 228L, 300L cigar barrels and 600L barrels for better lees contact and a much softer integration of the oak to the wine. The result is body and texture rounding out the palate and added complexity to the flavors and aromatics.

Vintage

Abundant rains early in the year were followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels.

Tasting Notes

Our Sauvignon Blanc is a very small, hand-crafted and artisan produced wine. The techniques used go back to the time Winemaker Simon Faury spent in Bordeaux working for one of the most renowned Sauvignon Blanc and white wine producers in the world, Domaine de Chevalier. First we use the basket press, which delivers very low yields but extracts at low pressure giving us only the best juices—the clearest with the highest acidity. This Sauvignon Blanc is rich and deep with aromas of passion fruit citrus, papaya, and grapefruit. Fresh and lively on the mouth, this is a very balanced wine with a nice weight and freshness. The finish is very floral with a touch of savory herbs.

Appellation:	Napa Valley
Blend:	100% Sauvignon Blanc
Vineyard:	Juliana Vineyards
Cooperage:	7 months in French oak barrels, 10% new
Alc:	13.5%
PH:	3.25
TA:	6.1 g/L

EST. 1983

