

# MERRYVALE

## VINEYARDS

### 2018 Cabernet Sauvignon Napa Valley



#### Winemaking

Our 2018 Napa Valley Cabernet is a wine truly representational of Napa Valley and the vintage. All the fruit was sourced from pedigreed vineyards spanning several appellations, soil types, and microclimates. We hand harvested at night to retain freshness and acidity. After a 5-day cold soak in tank, the wines began native as well as commercial yeast fermentation. Cellar protocols included two volumes of pumpovers per day, backing off at dryness and pressing between 15-21 days on skins. Spontaneous malolactic fermentation completed in barrel. The wine was aged in French oak barrels (60% new) for 21 months before being bottled unfinned and unfiltered.

#### Vintage

2018 was a remarkable vintage—the long growing season allowed the grapes to achieve full phenolic maturity, while the lack of extreme weather created the ideal conditions for harvesting at peak ripeness. 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. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions.

#### Tasting Notes

Bright, fresh and vibrant while rooted with a savory core, this is pure Napa in a glass. Aromas of leather, tobacco, cassis, and dried herbs dance with savory spices and blue fruits. The wine unfolds in layers, showcasing a finesse that belies its power. Medium-bodied with bright acidity that perfectly complements the fine grain tannins. Long, complex, and extremely pleasurable, this wine is a crowd pleaser now, yet will continue to evolve and improve over the next 10 years.

Appellation:	Napa Valley
Blend:	77% Cabernet Sauvignon, 17% Cabernet Franc, 4% Petit Verdot, 2% Malbec
Vineyards:	Profile Estate Vineyard, Stagecoach, Hardman, Stanton, Sugarloaf, Skellenger, Amoenus
Cooperage:	60% new French oak barrels for 21 months
Alc:	14.5%
PH:	3.72
TA:	6.0g/L

EST. 1983

