

MERRYVALE

VINEYARDS

2021 Cabernet Sauvignon Napa Valley



Winemaking

While lower yielding than average, 2021 was a standout vintage in terms of quality. Small but phenolically ripe berries produced wines of concentration and depth that are drinking beautifully now but will only improve. The fruit was sourced from pedigreed vineyards including Profile Estate Vineyard. 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 21-28 days on skins. Spontaneous malolactic fermentation completed in barrel. The wine was aged in French oak barrels (50% new) for 26 months before being bottled unfiltered and unfiltered.

Vintage

The season started off with very little rain, leading to the 2nd year of drought conditions in Napa Valley and an early start to Harvest. While concerning in the long term, the drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. The smaller yields per vine and smaller berry size will result in another amazing vintage from Napa Valley.

Tasting Notes

Powerful elegance in a glass. Bold and velvety, this wine showcases the quintessential characteristics of Napa Valley Cabernet Sauvignon. Aromas of purple flowers, graphite, and warm cedar. The mouthfeel is full-bodied and lush, with well-integrated tannins providing structure and balance. Layered with notes of fig, cassis, and black cherry underpinned by a savory complexity and long, evolving finish. This wine is gorgeous now but possesses the structure to age gracefully, promising continued refinement over the next 10-15 years.

Appellation:	Napa Valley
Blend:	86% Cabernet Sauvignon, 12% Petit Verdot, 2% Cabernet Franc
Vineyards:	Profile Estate Vineyard and Hardman Vineyard
Cooperage:	50% new French oak barrels for 26 months
Alc:	14.5%
PH:	3.75
TA:	5.6 g/L

EST. 1983

