

MERRYVALE

VINEYARDS

2022 Merlot Napa Valley



Winemaking

Sourced largely from vineyards located in the southern Napa Valley, the fruit was 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. Two volumes of pumpovers per day, backing off at dryness, and pressing between 15-21 days on skins. Spontaneous malolactic fermentation completed in barrel. This wine was aged in French oak barrels (50% new) for 14 months.

Vintage

The 2022 vintage, also known as “the tale of two harvests,” is said to be one of the more unique vintages in recent history. Growers faced triple-digit heat over five days in September quickly followed by rain that brought harvest to a sudden halt. Winemakers describe 2022 red wines as excellently structured with deep red colors, luxurious tannins and exquisite fruit-forward aromatics. Winemakers believe the unique weather events that defined the vintage will showcase the full range of flavors that Napa Valley wines are so well known for from crisp and vibrant to dense and powerful.

Tasting Notes

2022 was a warmer vintage, with the spiking temperatures around harvest creating wines that are aromatically alluring, soft, and elegant. Our Merlot, sourced primarily from the cooler Coombsville region, is a wonderful expression of the vintage, with a satisfying plushness and fresh acidity. Drink now and over the next 10 years.

Appellation:	Napa Valley
Blend:	76% Merlot, 24% Cabernet Sauvignon
Vineyards:	Berry Lane Vineyard, LMR Rutherford Vineyard and Collinetta Vineyard
Cooperage:	50% new French oak barrels for 14 months
Alc:	14.1%
PH:	3.68
TA:	6.2 g/L

EST. 1983

