

# MERRYVALE

## VINEYARDS

### 2024 Sauvignon Blanc Napa Valley

#### Winemaking

Sourced from three excellent vineyard sites, the fruit was hand harvested on multiple dates to enhance complexity and made with a combination of whole cluster bunches directly pressed and destemmed grapes macerated over night. The wine was fermented in concrete tank, 320L neutral French oak cigars and 75 gallon stainless steel barrels. A time honored and labor intensive technique, barrel fermentation unlocks the potential of Sauvignon Blanc to be both luscious and precise. We barrel ferment and age in small lots, using different barrel sizes and shapes to layer texture and flavor. Large format 320L neutral French oak and 75 gallon stainless steel barrels provide an outstanding platform to let the purity of the fruit shine. A small portion was fermented and aged in concrete to enhance minerality and complexity.

#### Vintage

Described as dynamic and rich in flavor, the 2024 vintage captures the unique character of Napa Valley, blending boldness with elegance. It was a great year for winemaking, yet it was also unusual for the numerous days of heat during the growing season. Key to the success of the vintage was heavy winter rain that set the vines up for success. The winter rains saturated the soil and laid a foundation for healthy vegetative growth. The resulting natural shade canopy protected the crop through the expansive summertime heat from June through harvest.

#### Tasting Notes

Complex aromatics burst from the glass showing notes of kaffir lime and green peppercorn, and also displays the complexity from the multiple pick dates and vineyard sourcing by transitioning into apricot and white peach with hints of honeydew melon and lychee. On the palate, the wine opens with a bright fresh entry then shows a creaminess and slight richness pointing to the lees stirring during barrel aging and the overnight skin maceration. The wine ends with a long, crisp finish and hints at a slight grapefruit pith texture urging another sip. Drink now or over the next 5 years.

Appellation:	Napa Valley
Blend:	100% Sauvignon Blanc
Vineyards:	Ozegna, Fritz, Grigsby
Cooperage:	4 months in a combination of concrete tank, neutral French oak 320L cigar barrels and 75 gallon stainless steel barrels
Alc:	14.0%
PH:	3.2
TA:	7.5 g/L



EST. 1983

