

MERRYVALE

VINEYARDS

2022 Pinot Noir Sonoma Coast



Winemaking

This wine exemplifies the powerful elegance of Sonoma Coast Pinot Noir. The grapes for this wine are sourced from two different vineyards and 4 different clones producing a wonderful complexity. The fruit was hand harvested at night to retain freshness and acidity. After a 5 day cold soak in tank, the wines began native yeast fermentation. Hand punchdowns and minimal pumpovers each day, backing off and pressing at dryness. Spontaneous malolactic fermentation completed in barrel. Classic Burgundian approach.

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 believe the unique weather events that defined the vintage will showcase the full range of flavors distinctive to their wine-growing region.

Tasting Notes

The aroma of black cherry and forest floor, along with a hint of graham cracker, are provided by the light use of new oak. On the palate the entry is round and the mid-palate exhibits a sucrosity that reflects the warmth of the vintage. The tannins are polished tannins and give the wine a light structure that lingers pleasantly on the finish enticing another sip.. Drink now and over the next 10 years.

Appellation:	Sonoma Coast, Sonoma County
Blend:	100% Pinot Noir
Vineyards:	Sunchase, Durell
Cooperage:	40% new French oak barrels for 10 months
Alc:	14.5%
PH:	3.78
TA:	5.8 g/L

EST. 1983

