

# MERRYVALE

## VINEYARDS

### 2023 Pinot Noir Sonoma Coast



#### Winemaking

This wine exemplifies the powerful elegance of Sonoma Coast Pinot Noir. The grapes for this wine are sourced from three 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

2023 was a long, relatively cool vintage that did not see any of the typical heat events around harvest. Delayed winter rains allowed for maximal hang-time for the grapes allowing for harvest to occur at optimal ripeness with no pressure from the weather despite being a full month later than 2022 for these vineyards. The combination of the cool weather and extended hang-time produced wines of exceptional quality showing impressive balance and freshness.

#### Tasting Notes

Aromas of black cherry, black tea, and bramble along with hints of juniper berry and red currant with slight notes of cedar, lavender, clove, and orange zest. On the palate the wine displays a fresh entry and bright mid-palate with soft velvety tannins that all combine to create a balanced and long finish. Drink now and over the next 10 years.

Appellation:	Sonoma Coast, Sonoma County
Blend:	100% Pinot Noir
Vineyards:	Huichica Hills, Sun Chase, Durell
Cooperage:	40% new French oak barrels for 10 months
Alc:	14.0%
PH:	3.7
TA:	5.6 g/L

EST. 1983

