



M E R U S

2 0 1 5 M E R U S C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

Merus is handmade in every sense of the word. It is composed primarily of Cabernet Sauvignon from the Coombsville Viticultural Appellation in the Southeastern corner of the Napa Valley. The individual vineyards selected for Merus are owned by a handful of serious growers who possess extraordinary terroirs and a willingness to implement our strict farming and harvesting protocols. Severe pruning, cluster sorting, small-lot fermentations and careful lot selection combine to create a wine that is dense, concentrated and nuanced.

V I N E Y A R D S

The bulk of Merus comes from a single well-chosen Cabernet Sauvignon vineyard site in the Coombsville A.V.A of the Napa Valley. This is one of the coolest sites in the Napa Valley which allows the vines to remain viable and active into November. What it also has going for it under challenging conditions is very well-draining soil (volcanic strewn with river cobble), early morning sunshine due to the gentle eastern aspect, and daily afternoon breezes.

W I N E M A K E R S N O T E S

The crop in 2015 was substantially lighter than in the previous 3 vintages, producing wines of great intensity. At critical periods, temperatures remained cool enough to stretch the harvest out for over two weeks, allowing for good flavor development without dehydration of the fruit. Rather than crushing and fermenting at 95+ degrees with commercial yeast strains to maximize extraction, Merus is fermented with primarily whole berries at 75 degrees using 100% indigenous yeast. Cooler whole berry fermentations retain more esters specific to the variety and vineyard and allow the yeast to remain viable to absolute dryness.

This 2015 Merus is a singularly delicious bottle of wine. Deep dark fruit aromas lure you into the glass. There's a hint of something akin to dark chocolate and cocoa before it opens up to reveal classic black currant and berry syrup aromas. The tannin, acid, and alcohol are in such balance that wine feels sweet, though it is bone dry. A hint of vanilla imparted by the French oak aging lingers on the finish. Decant for one hour to bring forth maximum aromatics and complexity.

**89% CABERNET SAUVIGNON (COOMBSVILLE),
11% PETIT VERDOT (YOUNTVILLE)**

**100% NEW FRENCH OAK
26 MONTHS IN BARREL
15% ALCOHOL
2,104 750 ml CASES PRODUCED**

