



M E R U S

2 0 2 2 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 by winemaker Michael Beaulac. This vintage was primarily composed of Cabernet Sauvignon grown in the Rutherford Viticultural Appellation in 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 for limited yield, deficit irrigation for greater flavor intensity, and hand-picked for cluster sorting. At the winery, the grapes are received and small-lot fermented. A rigorous selection at assemblage creates a wine that is dense, concentrated, and nuanced.

V I N E Y A R D S

The 2022 Merus comes from carefully selected vineyards in Rutherford (34%), Coombsville (30%), Oak Knoll (16%), Howell Mountain (15%), and Yountville (5%) regions of Napa Valley. Winemaker Michael Beaulac strives to produce a wine with big structure and weight, with balanced tannin and color. Utilizing fruit from a variety of prestigious vineyard sites and seeking out the right blocks can provide structure and color to match. Once the fruit is harvested, Michael keeps barrels of each block separate during fermentation and aging, allowing him to create a final master blend of the best lots possible.

V I N T A G E

The winter of 2021-2022 had minimal rainfall, adding to drought conditions in Napa Valley. With mild winter and spring temperatures, budbreak was earlier than average. Summer was warm and dry, with above average temperatures in August and September, leading to an early harvest, with plenty of ripe fruit flavors. The fruit for this wine was harvested September 17 - October 20, 2022.

W I N E M A K E R ' S N O T E S

The grapes were whole-berry destemmed and cold soaked for two days prior to inoculation and a warm ferment to dryness. During fermentation, the juice was pumped over twice daily in small capacity tanks for nine days. The wine was basket pressed off the skins and moved back to tank for full malolactic fermentation, then barreled down in separate lots for 21 months of aging in 100% new French oak (Darnajou, Taransaud, Bossuet, Bel Air).

The 2022 Merus is a tribute to its long-standing reputation of superior quality and artistry. On the nose, aromas of cinnamon, cloves, tobacco, cherry, cocoa powder, and raspberry create intrigue. The palate offers a distinct mouthfeel offered by only the most exquisite Cabernets; bold, refined tannins with a smooth, velvety texture, and seemingly endless layers of complexity. This wine is suited for decadent meals such as grilled Wagyu steak, duck breast with plum sauce, or pappardelle with wild boar ragu. Decant this wine in its youth, or cell for 10-15 years.

81% CABERNET SAUVIGNON, 19% MERLOT

AGED 21 MONTHS IN 100% NEW FRENCH OAK

14.6% ALCOHOL pH 3.63 TA 5.96 G/L

642 CASES PRODUCED

