



M E R U S

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C H A R D O N N A Y  
R U S S I A N R I V E R V A L L E Y

#### V I N T A G E

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Russian River Valley. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer allowed for slow and steady ripening, which helped develop full flavors while maintaining vibrant acidity and elegance across all varietals.

#### V I N E Y A R D S & W I N E M A K I N G

Our 2023 Chardonnay features fruit from the Russian River Valley AVA. The fruit was hand-harvested in the cool, overnight hours to preserve the vibrant fruit character. Once it arrived at the winery, it was whole-cluster pressed to stainless steel tanks for two days of cold settling. The juice was then racked to French oak barrels (40% new) for fermentation and 9 months of sur lie aging. The wine underwent 100% malolactic fermentation with bi-weekly bâtonnage, adding ample richness and complexity.

#### T A S T I N G N O T E S

The 2023 Merus Chardonnay is full-bodied and rich. The nose offers mouthwatering mineral aromas with a beautiful blend of baked apple, cinnamon and brown butter, and a touch of match stick. Stonefruit characters and elegant salinity carry this wine through an extended finish. Pair with oiled sardines on warm bread, or comté cheese.

**Varietal** 100% Chardonnay

**Appellation** Russian River Valley

**Aging** sur lie aged for 9 months in French oak, 40% new

**Alcohol** 14.8% | **pH** 3.73 | **TA** 5.25 g/L

**Bottling Date** July 22, 2024

**Cases Produced** 92



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