



M E R U S

## 2019 MERUS CABERNET SAUVIGNON

NAPA VALLEY

Merus is handmade in every sense of the word by winemaker Eric Baugher. This vintage was primarily composed of Cabernet Sauvignon grown in 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 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.

### VINEYARDS

The 2019 Merus comes from a well-chosen Cabernet Sauvignon vineyard in the Coombsville A.V.A. of the Napa Valley. This is one of the most temperate climates of Napa Valley which promotes a lengthy growing season into early November and slow ripening of the grapes. The well-drained soils (volcanic strewn with river cobble) produce grapes with incredible concentration due to the vines' unusual water stress. The gentle eastern aspect provides early morning sunshine and reduces afternoon heat as the daily cool breezes begin. Having cold nights, with frequent fog, allows the grapes to ripen and maintain elevated acidity.

### VINTAGE

Torrential winter rain brought Napa Valley out of drought. Summer was warm, not hot, with cool, foggy nights. Cabernet was slow to ripen. October warmth, combined with low vineyard yields, allowed for full ripeness to be achieved, and the fruit was harvested between October 11 and November 1. This made intense wine showing excellent color, plush velvety tannins, and marvelous fruit definition. The extraordinary concentration was matched to the use of 100% new French oak cooperage. The combination of the two has produced a wine with great depth of flavor and a lengthy finish.

### WINEMAKER'S NOTES

The grapes were whole-berry destemmed and cold soaked for five 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 24 months of aging in new French oak. Final assemblage was done prior to bottling, recombining all types of cooperage.

The 2019 Merus opens with deep aromas of cassis and blackberry, with layers of vanilla bean, cedar, graphite and a subtle minerality. Full bodied on the palate with plush, velvety tannins and signature flavors of saturated black fruits. A fine grain oak texture lingers on the smooth finish. A wine of great structure and power, it will continue to develop further complexity with bottle age and show best over the next 15-25 years.

**97% CABERNET SAUVIGNON (COOMBSVILLE)**

**3% PETIT VERDOT (YOUNTVILLE)**

**AGED 24 MONTHS IN 100% NEW FRENCH OAK**

**15.8% ALCOHOL      pH 3.66      TA 5.9 g/L**

**725 750 ml CASES PRODUCED**

