



M E R U S

2 0 1 8 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 Eric Baugher. 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

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.

V I N T A G E

A goldie locks vintage; the right amount of rain fell in winter, followed by a warm, not hot, summer. These are ideal conditions for ripening Cabernet. Fall weather remained mild and dry through late October. Yields were abundant, but carefully adjusted during the season, requiring green harvest passes to thin out clusters. This resulted in balanced and uniform ripening of grapes. This made for a wine that has deep color, ripe tannins, and wonderful fruit intensity.

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 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 twelve days. The wine was basket pressed off the skins and moved back to tank for full malolactic fermentation, then racked to barrels for 24 months of aging in 100% new French oak. Final assemblage was done prior to bottling and barrel selections made.

The 2018 Merus is a dark and powerful wine. Aromas of cassis and blackberry fill the nose, with undertones of vanilla bean, cedar and graphite. A full body and plush velvety tannins fill the mouth with deep flavors of saturated black fruits. Hints of vanilla and a fine grain oak texture from the 100% new French oak aging linger on the finish. Decant for one hour for maximum enjoyment.

95% CABERNET SAUVIGNON (COOMBSVILLE)

5% PETIT VERDOT (OAK KNOLL)

100% NEW FRENCH OAK

24 MONTHS IN BARREL

15.5% ALCOHOL

940 750 ml CASES PRODUCED

