



MERUS

2021

ESTATE BOTTLED CHARDONNAY
NAPA VALLEY

VINTAGE

The 2021 growing season began with very little rain, which set the tone for another drought year in Northern California. The crop was very light with small berries, which were high in flavor concentration and of amazing quality. A warm summer and early fall were ideal for ripening and maturity of the fruit. While a light crop year, the 2021 vintage was a winemakers delight with exceptional fruit quality.

VINEYARDS & WINEMAKING

Our 2021 Chardonnay features fruit from two nested appellations within Napa Valley - Coombsville (67%) and Los Carneros (33%). The fruit was harvested in the cool, early morning hours to preserve the vibrant fruit character. They were whole cluster pressed to a tank with two days of cold settling. The juice was moved to barrel and fermented with native and inoculated yeast and sur lie aged in 60% new French oak. Full malolactic fermentation with bi-weekly bâtonnage brought additional richness and complexity to the palate.

TASTING NOTES

Our inaugural Merus 2021 Chardonnay is bright, forward, balanced and approachable. Enticing aromas of toasted hazelnut, ripe pear, apple, peach, and French vanilla lead to a layered, creamy palate. This Chardonnay has a smooth mouthfeel with balanced acidity complementing the rich and full flavors of melon, apple, and baking spices.

Varietal 100% Chardonnay

Appellation Napa Valley - Coombsville (67%) and Los Carneros (33%)

Aging 100% Malolactic Fermentation in barrel with bi-weekly bâtonnage for 5 months, total of 18 months in 100% new French oak

Alcohol 14.8% | **PH** 3.53 | **TA** 5.50 g/L

Bottling Date June 2023

Cases Produced 61



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