



M E R U S

## 2 0 1 6 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. 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 S

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.

### W I N E M A K E R S N O T E S

Vintage 2016 gave us yet another beautiful vintage in the Napa Valley. This following the fabulous vintages of 2012-2015. Marked by a few late-season heat spells, the wines are as opulent as the 2012s, with the concentration of the 2014s. Rather than crushing and fermenting at 95+ degrees with commercial yeast strains to maximize extraction, Merus is fermented with primarily whole berries at 75 degrees using 100% indigenous yeast. Cooler whole berry fermentations retain more esters specific to the variety and vineyard and allow the yeast to remain viable to absolute dryness.

The 2016 Merus is a powerful, dark, meaty, fruit-saturated, syrupy, mouthful of a wine. Since it is bone-dry and fermented at moderate temperatures, this is an absolute reflection of the strength of the vineyard, the beauty of whole berry fermentation, and the synergies that can occur between wine and wood. The 100% new French oak aging provides structure and subtle vanilla hints on the finish. Decant for at least one hour in advance for maximum enjoyment.

**86% CABERNET SAUVIGNON (COOMBSVILLE),  
14% PETIT VERDOT (YOUNTVILLE)**

**100% NEW FRENCH OAK  
26 MONTHS IN BARREL  
15% ALCOHOL  
950 750 ml CASES PRODUCED**

