

2013 MERUS CABERNET SAUVIGNON

NAPA VALLEY

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.

VINEYARDS

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.

WINEMAKERS NOTES

By looking at its saturated purple-black color, you can tell immediately that the 2013 Merus is a powerhouse of a wine. The 2013 is a dark, meaty, fruit-saturated, syrupy mouthful, with swarming aromas of blackberry, crushed violet and beef fat. The mouth follows suit with a powerful entrance of dark fruit. Since it is bone-dry and was fermented at low 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. Typical to its Coombsville pedigree, it never feels heavy as it fills every corner of your mouth. The 100% new oak provides structure and a pleasing toastiness but doesn't overwhelm. Decant for at least one hour in advance for maximum pleasure.

94% CABERNET SAUVIGNON (COOMBSVILLE), 6% PETIT VERDOT (YOUNTVILLE)

100% NEW FRENCH OAK FROM SELECTED COOPERS
25 MONTHS IN BARREL
14.8% ALCOHOL
1,044 CASES PRODUCED

