

Merry Cellars

# NEWSLETTER

April, 2023 / Vol.5

---

## A MESSAGE FROM OUR WINEMAKER

Happy Spring!

I hope you are enjoying the lengthening daylight hours as much as we are.... Personally I am really looking forward to soaking in some sun (and wine) on the patio very soon.

If you've not been into the tasting room in the past couple of weeks, we've made some changes and added some merch and apparel - hoodies, hats, beanies and tee shirts are now available so you can sport some MC when you visit other wineries. You can also check out the lineup on our website at [merrycellars.com](http://merrycellars.com)

On the winemaking side of things, we have been busy blending and building our new 2021 Cabernet Franc (to be featured in the next Wine Club allocation) and our 2021 Sangiovese - we hope you'll enjoy both as much as we do once they make their debut.

As all of our 2022 white wines are about to be bottled, I have to tell you that 2022 was a great vintage! At harvest, we anticipated the whites to be outstanding and we are not disappointed - they all offer great varietal character, balance and a refreshing acidity. We look forward to sharing them with you in the coming months.

Cheers,

Patrick R. Merry  
Founding Winemaker

### IN THIS ISSUE

- A Message From Our Winemaker
  - The Four Ways of Making Rosé
  - In The Spotlight
  - Tasting Notes: 2022 Rosé
  - Upcoming Events!
  - Current Wines
-

# THE FOUR WAYS OF MAKING ROSÉ

Sip sip hooray, it's time for Rosé! We all seem to love the pink stuff, but how does it find its way into your glass? There are four standard ways of creating the beautiful beverage.

The method we use at Merry Cellars is direct pressing. The red grapes are thrown in the press straight from the vineyard and are not crushed or destemmed first. The only contact between the juice and skins is inside the press, and for us here, the process takes about 135 minutes.

With limited skin maceration, the grapes are crushed and destemmed and the must is left alone to soak. The contact time between the anthocyanin in the grape skins and the juice is what imparts color, so the longer the soak the more intense the pigmentation. Usually the juice is pressed off skins within 6 to 48 hours.

Saignée is the method of removing juice from a red wine ferment. It is very similar to LSM but is more gentle, as usually only a fraction of the free run is separated for Rosé. Blending is possibly the most straightforward way to make Rosé, and it's done exactly how you expect: red wine plus white wine equals pink wine! This is a good way to use up a lot of excess white wine, as it doesn't take much red added to the mix to change the color drastically.



The method of blending is widely not considered to be as prestigious as the other techniques and is prohibited in most European wines of protected designation of origin (PDO)—except for in the most high maintenance region of all, Champagne.

Regardless of how it is made, we are always excited for Rosé season. Something about how it sparkles in the glass when you're enjoying one of the first warm sunny days of springtime just feels good. Save us a seat on the patio!



# IN THE SPOTLIGHT

## 2022 Rosé

### Stillwater Creek Vineyard

After several years of badgering from a couple of friends: “Why don’t you make a Rosé”, “You should make a Rosé”, “Everybody else is making Rosé”, I finally gave in and took the leap in 2015. Turns out, they were on to something!

Our Rosé is actually our bestselling wine (in volume per time) and I probably should have taken their advice sooner. From the inaugural vintage, it has always been a co-fermentation of 50/50 Mourvèdre and Syrah. Personally, I appreciate that we have two Mourvèdre – Syrah wines (the Rosé and as a reserve red).

One thing has changed since that first vintage... the method of production. In 2015 we used a technique known as saignée (see article above) that produced a wine with 17.2% alcohol by volume!! For subsequent vintages, we changed to using direct pressing and have been able to keep the alcohol level at a more reasonable level.

[Click Here To Learn More](#)

# Tasting Notes

## Aroma

Opens with strawberries, bramble, watermelon rind and a hint of underripe kiwi fruit.

## Flavor

Lime zest, subtle rose petal, wet stone and red plums.

## Mouthfeel

A bone dry, light bodied Rosé with crisp, juicy acidity and mouth-watering, almost ethereal finish.

## Pairing Suggestions

This Rosé really does have some acid to it! Pair with fatty, rich foods like prosciutto, crab, olives, nuts, ham or maybe a salad with goat cheese.



Come be a part  
of our story.



# UPCOMING EVENTS

**4/14-4/15**

## Rosé Release!

Join us on Friday and Saturday, April 14th & 15th and be among the first to sample our 2022 Rosé!

Bottles, glasses and canteen refills will be available at a 15% discount. Also, early bird registration for our Rosé 5K Fun Run will officially open this weekend.

**5/2-5/6**

## 2nd Quarter Wine Club Release!

The second quarter Wine Club allocation will be available for pickup beginning Tuesday, May 2nd.

We will be emailing you about all the details but this allocation will feature our 2021 Cabernet

Franc and our 2022 Rosé!

[Click Here To Learn More](#)

# CURRENT WINES

## White Wines

**2022 Rosé**

*Cases in stock: 190*

**2022 Viognier**

*Cases in stock: 142*

**2019 Semillon**

*Cases in stock: 13*

**2020 Semillon**

*Cases in stock: 72*

**2021 Chardonnay**

*Cases in stock: 11*

**2021 Roussanne**

*Cases in stock: 40*

[Click Here To Learn More](#)

## Red Wines

**2019 Merlot**

*Cases in stock: 124*

**2019 Syrah**

*Cases in stock: 118*

**2020 Crimson**

*Cases in stock: 158*

**2019 Petit Verdot**

*Cases in stock: 11*

**2019 Silhouette**

*Cases in stock: 246*

**2020 Sangiovese**

*Cases in stock: 30*