



# Merry Cellars NEWSLETTER

December, 2022 / Vol.1

---

## A MESSAGE FROM OUR WINEMAKER

Dear friends and family,

Let me begin by thanking everyone who helped during the 2022 harvest season – it was our second largest (after the 2019 vintage) and we couldn't have done it without all the hard work from our interns and volunteers!

Folks always ask “will it be a good vintage” but, to be honest, the answer is that we won't know for several more months! Now that the fermentations are complete and the wines are ‘resting’ in barrel, they will begin the long, slow process of maturation – flavors, aromas and structure will continue to develop over the next several months and we should know how 2022 is shaping up by next summer to early fall. In general, I can say that both sugar and acid were a little higher than in previous vintages which should lead to very age-worthy wines being produced.

Thank you for your support during 2022 - I look forward to many more years of crafting, sharing and enjoying wine with you all. All the best for a very Merry holiday season and happy New Year!

Warm Wishes,

Patrick Merry,  
Founding Winemaker

### IN THIS ISSUE

- A Message From Our Winemaker
- Blending Process
- In The Spotlight
- Tasting Notes: 2020 Sangiovese
- Loyalty Program!
- Current Wines

# BLENDING PROCESS

Arguably the most important step in the process of winemaking (beyond harvest, of course; crush wins every contest!) is the blending. Once vintage is over and we've had a bit of a chance to recover, we turn our attention to the bottling schedule, which in turn dictates the deadlines for each wine to be finalized.

It takes about a week to blend and build a wine destined for bottle. The first step is to taste samples from a selection of the barrels. If we have 20 barrels of a particular wine but we only need six to meet bottling quantity targets, then we might sample 12 or 15 of them, spread across different blocks and age of oak, to determine which our favorite eight or nine are. Then we combine six of those into separate blends to at last figure out which exact concoction will make it into the bottle.

There are some guidelines for blending that have nothing to do with stylistic choices and are instead dictated by federal rules. The three most impactful are the percentage breakdowns for varietal, vintage, and American Viticultural Area (also known as AVA):

- 75% of a wine must be made up of a specific varietal for the wine to be labeled as such;
- 85% must be made in the same vintage;
- 85% of the fruit within the blend must be from the same AVA.

Take, for example, our 2019 Petit Verdot which is only 88% Petit Verdot and the remaining 12% is Cabernet Sauvignon. We are allowed to call it a Petit Verdot because it satisfies the 75% minimum requirement for variety.



Similarly, even though 15% of the 2019 Silhouette is wine that was made in 2018, since it meets the allowance we can still have 2019 listed on the label. And lastly for appellation, here at Merry Cellars we harvest exclusively from Stillwater Creek Vineyard in the Royal Slope AVA and thus don't have to worry about geographical constraints.

Blending is a fun part of the winemaking process. It's exciting to see how the wine has developed over time, and this is the main step when we get to make artistic choices. The whole team gets involved and luckily we usually all agree on the final product! Once the blend is approved, we pull the barrels and rack the wine to tank. It settles and homogenizes for about 48 hours and then we are ready for bottling. The hardest part is waiting to release the new wine in the tasting room!





# IN THE SPOTLIGHT

## 2020 Sangiovese Stillwater Creek Vineyard

We are so pleased with the 2020 Sangiovese and are proud to finally add it back to the family of Select Reds on our wine list. We were on the waitlist for years for these grapes, and we think you'll agree the wait was worth it.

Sangiovese is a lighter-bodied wine, not quite to the degree of Pinot Noir, of course, but still presents a refreshing contrast to a bolder Bordeaux or Rhône red. The color shines like a garnet and the clarity is gorgeous. In addition to elements of the new French oak in which the wine was aged for 17 months, the main notes of dark cherry and cassis work together to create a bold flavor profile, despite its lighter density. Its bright acid makes this vibrant wine a great pairing for softer cheeses and salads, and although it is quite dry the tannins are mild and don't overwhelm the mouthfeel with a chewiness not uncommonly found in heavier reds like Cabernet Sauvignon.

The 2020 Sangiovese is a juicy table wine that stands well on its own merit and also pairs wonderfully with food and company. We are thrilled to share it with you and look forward to hearing how, when, and where you enjoy it.

[Click Here To Learn More](#)

# Tasting Notes

## Aroma

The top notes in the bouquet include strawberry, plum, dark cherry, and French oak. Slightly deeper in the nose you might find dried florals and woody spice.

## Flavor

Elements of red currant, cassis, cedar and a touch of thyme combine for a delicious taste.

## Mouthfeel

A complex but approachable mouthfeel satisfies with its pleasing dryness, fresh acidity, moderate heat and texture, medium tannins and body, and lengthy finish. This wine will linger long after you've finished your sip!

## Pairing Suggestions

Soft cheeses such as Brie, Camembert, and even a creamy Bleu will offset the acidity to nice effect. Similarly, a robust Caesar salad with chicken would make an excellent meal combination.



*Come be a part  
of our story.*





## INTRODUCING OUR NEW LOYALTY PROGRAM

We are pleased to announce the launch of our new Loyalty Program for non Wine Club members! Every dollar spent at Merry Cellars translates to one "Cork", which will be banked in your account and can be redeemed for a variety of items and experiences, including:

- Discounted wine (tastings, glass pours, bottles, and canteen fills)
- Merchandise
- Food items

Unlike in our Wine Club, there are no quarterly allocations – simply sign up and start accruing right away with your first purchase. Also keep an eye out on our social media channels to see when we have special double Cork days!

[Click Here To Learn More](#)

## CURRENT WINES

### White Wines

2019 Semillon

Cases produced: 122

2021 Chardonnay

Cases produced: 80

2021 Roussanne

Cases produced: 105

2021 Viognier

Cases produced: 92

[Click Here To Learn More](#)

### Red Wines

2018 Merlot

Cases produced: 104

2018 Syrah

Cases produced: 155

2020 Crimson

Cases produced: 310

2019 Petit Verdot

Cases produced: 182

2019 Silhouette

Cases produced: 344

2020 Sangiovese

Cases produced: 105

2016 Dolce Vita

Cases produced: 189