

A MESSAGE FROM OUR WINEMAKER

It's graduation season!

Congratulations to all the recent and upcoming graduates (and their parents)! It is wonderful to see families and friends celebrating these accomplishments at the winery.

Of course, with summer fast approaching, so too are summer vacations. We love to see Merry Cellars wines out and about around the region and the globe. If you open a bottle on your next trip, snap a photo and tag us on your favorite social media platform – we'd love to share in your adventures.

It's been a busy month here with bottling, the Rosé release and Wine Club release as well as a fair number of off-site tasting events and private dinners – time seems to fly by and it's hard to believe we are only 4 months away from the start of the 2023 vintage (we will actually start tuning up and servicing some of our harvest equipment later this month)!

Oh, and if you haven't signed up for our Rosé 5K fun run/walk yet, mosey on over to our website for details and registration information (click on events) – you won't want to miss it.

Cheers,

Patrick R. Merry
Founding Winemaker

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THE FOUR MAIN KINDS OF GRAPE

Grapes are a type of fruit botanically categorized as "berry". Some traits of true berries are that they have internal seeds and pulp, and the fruit develops from the ovary of a flower. The general growth habit of grapes is to grow in clusters from a woody vine.

Wine grapes are processed immediately after harvest without external heat, and undergo yeast fermentation. The berries are small, high in sugar, and have thick skins full of yummy tannin and gorgeous color. The most common, traditional wine grapes are Vitis Vinifera.

Table grapes are intended for consumption while fresh. Generally the fruit is large, sweet, and firm with lower acid, thinner skins, and higher water content than wine grapes. Many types have been bred to be seedless for easier eating, and some common types are Thompson Seedless and Centennial.

Juice and jelly grapes are processed immediately in a variety of appropriate-to-batch-size ways utilizing heat. A trademark of these grapes is the thick slipskin which separates easily from the pulp. Concord, Catawba, and Niagara grapes are some varieties used in juice and jelly.

Raisins are literally just dried grapes, and the fruit is always seedless. Traditionally grapes are set out on paper and left in the vineyard row middles to dehydrate under the sun.



Another method is vine-dried, which is when the cane from which the grape clusters are growing is cut from the vine but left up on the trellis system, and the grapes dry into raisins still within their cluster shape. Eventually the raisins are harvested by hand or machine. Raisins are dried from many types of grapes including Thompson Seedless (the most common in the US), Fiesta, and Zante Currant.

As Shakespeare (or, rather, Juliet) says, "What's in a name? That which we call a rose by any other name would smell as sweet." As you can see, this is not so with grapes! Each type is distinct and delicious in its own way.

> Maureen O'Callaghan, Assistant Winemaker



IN THE SPOTLIGHT

2021 Cabernet Franc Stillwater Creek Vineyard

Traditionally, Cabernet Franc was grown destined to be blended with Cabernet Sauvignon in order to lend a lighter touch and some softness to the bolder of the two grapes (wines produced from Cabernet Franc tend to be less tannic and also have lower alcohol). Over the past few decades, however, Cabernet Franc as a single varietal wine has been growing in popularity.

Cabernet Franc is a wonderful wine to pair with food, especially foods that feature spices and just a modicum of heat. It also goes well with game such as duck, quail or pheasant. Try with harder cheeses such as Manchego, Emmental, and Mimolette.

Here in Washington State, Cabernet Franc represents less than 2% of wine grapes planted and harvested (as of 2021) and Merry Cellars receives only 0.1% of that! One interesting fact about Cabernet Franc is that, genetically, it is a parent of not only Cabernet Sauvignon but also Merlot and Carmenere. We hope you enjoy this varietal as much as we do!

Tasting Notes

Aroma

Opens with light strawberry and currant, red plum, and just a hint of chili pepper.

Flavor

Herbal, mild bell pepper, slight minerality and sweet spices.

Mouthfeel

Light and fresh, this is a wine that won't overwhelm the palate. Medium tannins and acidity make it a great summer sipper.

Pairing Suggestions

Lamb, duck grilled chicken and pork are all great places to start but if you want to be adventurous, try with chili con carne or chicken Schawarma.



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UPCOMING EVENTS

6/17

Rosé 5k!

Who's ready to party in pink?! Join us for our Rosé 5K!

Registration (\$35) includes a tee shirt, commemorative glass and, of course, a glass of Rosé. Registration is now open! We will gather at 2:00pm with the 5K fun run/walk starting at 2:30pm.

There will be a pop-up restaurant featuring Oak on Main from 3:00pm-7:00pm with live music from John & Rand from 4:00pm-7:00pm. Oh, and let's not forget the costume contest with prizes – so be sure to get creative

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CURRENT WINES

White Wines

2022 Rosé

Cases in stock:121

2022 Viognier

Cases in stock: 136

2019 Semillon

Cases in stock: 10

2020 Semillon

Cases in stock: 70

2021 Chardonnay

Cases in stock: 2

2021 Roussanne

Cases in stock: 38

Click Here To Learn More

Red Wines

2019 Merlot

Cases in stock: 121

2019 Syrah

Cases in stock: 126

2020 Crimson

Cases in stock: 115

2019 Silhouette

Cases in stock: 241

2020 Sangiovese

Cases in stock: 23