



Merry Cellars

NEWSLETTER

DEC, 2023 / Vol.8

A MESSAGE FROM OUR WINEMAKER

Happy holidays!

As 2023 draws to a close, we want to thank you for all of your support and patronage over the past year. From winemaker's dinners to our Rosé 5K to dancing on the patio with Jon & Rand late into the evenings to our holiday barrel tasting, we made some grand memories together in 2023 and look forward creating even more in the new year (stay tuned for more music and events to be announced in the coming months).

We will be closed from December 24th – January 1st so we can enjoy some time off with friends and family but we will reopen on Tuesday, January 2nd. If you need a bit of a Merry Cellars fix during the break, you're invited to [check out our new blog!](#) It's a great place to learn a little more about various aspects of grape growing and winemaking written by our own assistant winemaker, Maureen O'Callaghan. And, if you have topic you would like to see us address, please let us know.

We look forward to seeing you all in 2024!

Cheers,

Patrick R. Merry
Founding Winemaker

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SPARKLING WINE AROUND THE WORLD.

The most famous type of bubbly is champagne, a word which for centuries has been synonymous with the category itself. It is also an example of a geographically designated product—a wine can only be labeled as champagne if it comes from the Champagne region of northern France and is made in accordance with specific rules and regulations.

Champagne must be made from certain grapes: Pinot Noir and Pinot Muenier make up about 94 percent of production; 5 percent comes from Chardonnay; and the remainder is Pinot Gris, Pinot Blanc, Petit Meslier, and Arbane. New to the allowed list in 2021 is Voltis, a fungus-resistant variety.

Prosecco is not to be overshadowed. Historically from northeast Italy in the Veneto region and made from at least 85 percent eponymous grapes, this wine has also been widely produced in Australia for years. As part of an effort to regain the regional association between Prosecco and Veneto, the Italians renamed the grape Glera in 2009.

From Spain comes cava, named for the caves (cavas) in which the wine was laid down to age. Prior to 1970 it was simply called champaña, until Champagne cracked down on the nomenclature.



The varieties for production are traditionally Macabeo, Parellada, and Xarel-lo grapes, but in the 1980s Chardonnay and Pinot Noir became acceptable.

Other winemaking regions of the world produce plenty of sparkling wine using all kinds of varieties and methods, but they aren't restricted in the same way as those previously mentioned. In turn, they aren't allowed to describe their wines with the specific designation of origin that champagne or cava enjoy.

Maureen O'Callaghan,
Assistant Winemaker

IN THE SPOTLIGHT

2022 Viognier Stillwater Creek Vineyard

As a relative newcomer to Washington's wine scene, Viognier boldly competes with established varietals. Prepare to be enchanted by the lively floral aromas that dance on your palate, revealing a light and expressive character. This wine unfolds a complex tapestry of ripe, unctuous fig and apricot, delivering a sweet and fruity intensity. The journey climaxes with a long, silky finish that indulges your senses in notes of butterscotch and candy. Embrace the allure of this Viognier—a testament to innovation and a delightful divergence from the ordinary.

Crafted with precision and care, the 2022 Viognier from Merry Cellars promises a sensory journey that challenges the status quo of Washington State varietals. Fermented and aged exclusively in stainless steel, this wine underwent a meticulous process, with a primary fermentation at 58°F lasting 8 weeks. The 100% ML fermentation and final blending added finesse to its character.



Tasting Notes

Aroma

BA rich blend of stone fruit, pineapple, citrus peel, dried leaves, and a touch of banana.

Flavor

Notes of stone fruit, lemon, pineapple, butterscotch and a slight salinity.

Mouthfeel

Almost oily in texture, bright acidity balances a full, rich body and creamy, lingering finish.

Pairing Suggestions

Enjoy with chicken, salmon, mushroom risotto, shellfish and hearty roasted vegetables. Also be sure to try this wine with Cheddar or Gruyere!



*Come be a part
of our story.*



UPCOMING EVENTS

JAN 22-27

Case Sale!

FEB. 10 & 14

Valentine's Winemaker's Dinner

Join us for an extravagant evening of food and wine! Our 13th annual Valentine's Day Winemaker's Dinner will once again feature a lovely, six course meal crafted by Scusi with each course thoughtfully paired with

Merry Cellars wine.

Tickets on sale now!

FEB. 13-17

1st Quarter

Wine Club Release!

CURRENT WINES

White Wines

2022 Viognier

Cases in stock: 39

2020 Semillon

Cases in stock: 29

2022 Roussanne

Cases in stock: 146

2022 Chardonnay

Cases in stock: 147

Red Wines

2019 Merlot

Cases in stock: 90

2019 Syrah

Cases in stock: 89

2021 Crimson

Cases in stock: 244

2019 Silhouette

Cases in stock: 169

2020 Petit Verdot

Cases in stock: 129