

MERRYVALE

VINEYARDS

ANTIGUA

Dessert Wine



Winemaking

The template for what is now our Antigua Dessert Wine was initially crafted at Beaulieu Vineyards by iconic Napa Valley winemaker André Tchelistcheff in the 1960s. Antigua is produced using the solera process, a system of fractional blending over a number of vintages—in this case, over decades.

In the late 1980s, Merryvale purchased the last barrels of wine Tchelistcheff initially crafted which was made from vintages 1970 to 1983. Using these barrels as the base, Merryvale began crafting the later vintages that comprise the Antigua solera. The must was partially fermented, and fermentation was arrested by the addition of fine pot-still brandy. Merryvale made this wine from vintages 1992 through 1997 and added to the Solera again in 2004. Today, our Antigua solera is an average of over 35 years old.

Tasting Notes

Golden/amber in color from its long aging in French oak, the wine is a complex combination of almond skin, orange-peel and butterscotch aromas. Thick and rich in the mouth, the almond and orange-peel theme continues from the entry through the long finish, highlighted by the many subtleties from the fine brandy and time in the barrel.

Pairings

Antigua pairs well with Tiramisu, Crème Brûlée, Almond Biscotti, Hazelnut Torte, Pecan Pie, Cheeses (particularly blue), and Fruit.

Blend: 100% Muscat de Frontignan from vintages 1970 to 1983, 1992 to 1997 and 2004

Cooperage: Aged in French oak barrels

Alc: 19.5%

Residual Sugar: 14%

EST. 1983

