

MAISONS MARQUES & DOMAINES



MERRY EDWARDS

• WINERY AND VINEYARDS •

RUSSIAN RIVER VALLEY



Merry Edwards Winery

Anderson Valley Chardonnay

Anderson Valley, California, United States

Vintage: 2022

Overview

Merry Edwards Winery was founded in 1997 and produces terroir-driven, single-vineyard wines from 80 acres of estate vineyards in the Russian River Valley. The winery is known for crafting Pinot Noirs of immense depth, elegant structure and exceptional longevity as well as its aromatic, barrel-aged Russian River Valley Sauvignon Blanc, which is among the most sought after made in California. A single-vineyard Chardonnay and Late Harvest Sauvignon Blanc round out the portfolio.

We have made the well-known and well-loved Olivet Lane single-vineyard designate Chardonnay for many years, but not an appellation blend Chardonnay. Our Anderson Valley Chardonnay is a blend from sites that represent distinct terroir within the valley. The result is a fresh, vibrant and bright Chardonnay from the other end of the wine spectrum that compliments our opulent Olivet Lane bottling.

Winemaking

The winemaking team approached crafting the Anderson Valley Chardonnay in much the same way they did the AVA Pinot Noir, with a blend from sites that represent distinct terroir in the valley. The 2022 Anderson Valley Chardonnay is made with 100% estate fruit from two prime locations: Carney Ranch near Boonville and Navarro-Fairhills vineyard in the Deep End of the valley. Carney Ranch is a warm, sunny location, and the Deep End is a cooler zone. The grapes, from Clones 76 and 95, were handpicked and hand sorted in the field and at the winery.

100% whole cluster pressed, cold soaked for six days and 100% barrel fermented. Aged 10 months in 31% new French oak.

Tasting Notes

The wine opens with aromatics that include Granny Smith apples, white peach, apricot, candied ginger and gardenias. The palate is pretty on entry, with bright, mouthwatering acidity. The rich finish features hazelnut, some salinity and a touch of white pepper.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Fermentation: 100% barrel fermented

Aging: 10 months in 31% new French oak