

MAISONS MARQUES & DOMAINES



MERRY EDWARDS
WINERY AND VINEYARDS
RUSSIAN RIVER VALLEY



Merry Edwards Winery

Sauvignon Blanc

Sonoma County, United States
Vintage: 2020

Overview

Merry Edwards approaches life with graceful intensity. Now in the fifth decade of her winemaking career, Merry has earned the universal respect of winemaking peers, grape growers and academicians.

At home in the Russian River Valley since 1977, Merry Edwards has explored its hills, pockets, slopes and hollows, discovering small sites where choosing the right rootstock, clone and farming techniques can produce exceptional grapes. This led her in 1996 to purchase land in the Sebastopol Hills region of Russian River Valley.

The 2020 vintage marks the first time all of our Sauvignon Blanc grapes were whole cluster pressed, preserving the bright aromatics and giving the wine delicate texture. It is also a classic example of the quality of fruit we are growing throughout the Russian River Valley and demonstrates our intention to source primarily from our own vineyards. Two primary estates – Meredith Vineyard and Maefield Vineyard – provide the backbone for the wine, and we have planted the mix of clones we need—two-thirds are Sauvignon Blanc Clone 1, known as Shenandoah, and one-third Sauvignon Musqué. The Sauvignon Musqué adds floral notes and rich body, complementing the underlying herbal nature of Shenandoah.

Winemaking

Full fermentation in barrels crafted by Tonnellerie Cadus, 18% new oak, moderate green flavors. Elevation in barrel also allows for our biweekly lees-stirring (for four months) protocol, vital to developing rich mouthfeel.

Tasting Notes

Abundant aromas of tropical fruit leap from the glass, white pineapple, ripe passionfruit, mango and guava, and a hint of banana cream pie. The palate is round and open, with accents of ruby red grapefruit, honeysuckle and melon married with a burst of crisp, refreshing acidity.

Food Pairing

Pairs beautifully with Kaffir lime and coconut soup with black cod. The combination of Kaffir lime and coconut milk with the slightly spicy broth makes an outstanding pairing with our Sauvignon Blanc.

TECHNICAL INFORMATION

Varietals: 2/3 Sauvignon Blanc, 1/3 Sauvignon Musqué
Wine Alcohol: 14%
pH: 3.44
New Oak: 18% French, bâtonnage twice per week
Aging: 6 months in barrel