

MAISONS MARQUES & DOMAINES



MERRY EDWARDS
WINERY AND VINEYARDS
RUSSIAN RIVER VALLEY



Merry Edwards Winery

Sauvignon Blanc

Sonoma County, United States
Vintage: 2021

OB	95	WS	92	VP	92	WE	91
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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 special care we take to bring out the very best in this variety shows in our results. We use a specific mix of clones—two-thirds Shenandoah (Clone 1) and one-third Sauvignon Musqué—that results in a wine brimming with floral and tropical fruit aromatics with a citrusy, juicy core. Barrel fermentation and twice-weekly lees stirring help us create the characteristic creamy texture and rich body that you've come to know and share with your friends and family.

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: 3.42
New Oak: 18% French, bâtonnage twice per week
Aging: 4 months in barrel