

MAISONS MARQUES & DOMAINES



MERRY EDWARDS
WINERY AND VINEYARDS
RUSSIAN RIVER VALLEY



Merry Edwards Winery

Sonoma Coast Pinot Noir

Sonoma County, United States
Vintage: 2019

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.

Made of grapes from marine-influenced vineyards, this lively, versatile wine has all of the characteristics we look for in our Sonoma Coast appellation blend: elegant yet approachable, food-friendly but able to stand on its own. It's a pleasure for the senses whether paired with a five-course meal or accompanied only by a sunset with good friends.

Tasting Notes

The lifted, aromatic nose is filled with bright red raspberry, red currant, exotic notes of sandalwood and a hint of vanilla, along with touches of forest floor, earthy evergreen and cocoa. Its mouth-coating entry is round and generous, offering up layers of juicy red cherries and refreshing acidity. While bright and engaging now, an underlying core of lushness shows it possesses the elements to develop over time.

Harvest Notes

The 2019 growing season provided ample rain and moderate weather through the summer, which helped us achieve our sought-after Sonoma Coast style: elegant, bright acidity, red fruit and earthy notes. As our vineyards mature, we are able to single out the blocks that most exemplify the Sonoma Coast Pinot Noir. More focused, precision farming is used to get the flavors we are aiming for from specific sites, year after year.

Food Pairing

A perfect match with the Sonoma Coast Pinot Noir is an over-the-top charcuterie board. Artisan cured meats, your favorite local cheeses and freshly baked baguettes, olives, nuts, dried fruits, pickled vegetables, roasted garlic.

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir
Wine Alcohol: 14.5%
pH: 3.70
New Oak: 53%
Aging: Aged sur lie 11 months