Maisons Marques & Domaines

MERRY EDWARDS
WINERY AND VINEYARDS
RUSSIAN RIVER VALLEY

Merry Edwards Winery

Anderson Valley Chardonnay

Anderson Valley, California, United States
Vintage: 2024

TP	95	JS	94	WS	91

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.

Anderson Valley is located in the lush coastal region of Mendocino County, 110 miles northwest of San Francisco. Only 15 miles long, this beautiful valley is home to a unique group of vineyards that consistently produce world-class wines. It is the coolest growing region in California and is comprised of rolling hills and forests of redwood trees. Our Anderson Valley Chardonnay is made from a blend of grapes from sites that represent distinct terroir within the valley. The result is a fresh, vibrant and bright Chardonnay.

Winemaking

Grapes for this bottling were harvested from Sept. 4-6, 2024. The Chardonnay grapes were handpicked and hand sorted in the field and at the winery. Berries were 100% whole cluster pressed and 100% barrel fermented. The wine was aged 10 months in 23% new French oak barrels, with 15% aged in stainless steel barrels. Bottling was done on Aug. 4, 2025.

Tasting Notes

Our 2024 Anderson Valley Chardonnay offers up a floral and fruity nose filled with pleasing aromatics. Expressive notes of mango, guava, orange blossoms, ginger and key lime pie bring juicy freshness. The clean, round entry is balanced. Highlights on the palate include fresh citrus, brioche, crisp apple skin and persimmon flesh. This food-friendly wine is bright and clean, and offers a zesty, persistent finish.

Harvest Notes

The 2024 growing season in Anderson Valley was characterized by a wet winter, a cool spring, and a warm summer, resulting in high-quality, vibrant wines and good yields. Budbreak began in late March, followed by a steady season until an intense heat spike in early July. The midsummer heat led to an early and accelerated harvest, which began in mid-August. These conditions produced fresh wines with bright flavors and excellent balance.

Food Pairing

Seafood of many types pairs beautifully with this fresh and bright Chardonnay. We suggest Merry's recipe for Lobster Risotto with Creamy Tomato Sauce. This refreshing wine complements the dish's rich sauce and sweet poached lobster.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 13%
Titratable Acidity: 5.87 g/L
pH: 3.32
Fermentation: 100% barrel fermented
Aging: 10 months in 23% new French oak, 15% stainless steel