

MAISONS MARQUES & DOMAINES



MERRY EDWARDS

Winery and Vineyards

Russian River Valley



Merry Edwards Winery

Sonoma Coast Pinot Noir

Sonoma County, United States

Vintage: 2021

JS	94	JD	93	WS	93	WE	91	V	90
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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.

Our 2021 Sonoma Coast Pinot Noir is a textbook example of the fine wines that come from grapes grown near our coastal boundaries. Cool evening fog wafts in from the ocean during the early evening and recedes gradually by noon, leaving behind cool, refreshed vines ready to bask in the sun. This wine, a blend of grapes from multiple vineyards, is a true representation of the marine-influenced region, where the environment allows us to leave the grapes on the vine long enough to develop abundant aromas and deep flavors.

Winemaking

Fully destemmed, berries are cold-soaked for six days. The 2021 vintage aged in 47% new French oak for nine months, allowing the wine time to rest on the lees, gaining depth and mouthfeel. This regime has led to a Pinot Noir of great balance, foretelling of a long life ahead.

Clones: UCD37, 115, 667, 777, Heritage, Pommard and Windsor Gardens.

Tasting Notes

From a blend of clones, this graceful wine presents a floral, fruity profile with contrasting earthy undertones. This youthful and pretty wine offers notes of sandalwood, black tea, and dried rose petals, along with savory spice and a dusting of cocoa. Silky and tightly knit tannins marry with bright acidity leading into a palate with layers of forest floor, dark berries and plum. The finish is refreshing and long.

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%

New Oak: 47%

Aging: Aged sur lie 9 months