



MERRY EDWARDS
WINERY AND VINEYARDS
RUSSIAN RIVER VALLEY

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. Today, winemaker Heidi von der Mehden succeeds Merry's winemaking journey, becoming the only other person to hold that position at Merry Edwards Winery other than Merry herself.

RUSSIAN RIVER VALLEY SAUVIGNON BLANC 2022

Sonoma County, United States



VARIETALS:
100% SAUVIGNON BLANC
NEW OAK: 18% FRENCH
WINE ALCOHOL: 14%

OVERVIEW

The stunning 2022 Merry Edwards Sauvignon Blanc is the result of impeccable farming along with our practices of barrel fermentation and lees-stirring. The maritime influence at our vineyards means that even when we have unprecedented heat, as we did in 2022, our grapes are able to hold onto delicate flavors and juicy acidity.

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

This wine opens with enticing aromas of Meyer lemon, white pineapple, lime zest and white blossoms. On the palate, ripe yellow stone fruit and lemon grass mingle with notes of honeydew and marzipan. The texture is silky, but the bright acidity keeps the wine fresh and lively.

95
POINTS
Wine Spectator

A stunning white, this leaps out of the glass with aromatic mango, orange blossom and salted ripe melon flavors. Gains complexity from grilled peach, lemon oil, savory litsea oil and toasted herb elements, with a fleshy, creamy texture and fresh acidity. Drink now through 2029. 15,000 cases made.

94
POINTS
THE TASTING PANEL
MAGAZINE

Barrel fermented and aged sur lie for five months in (18% new) French oak, the wine glistens with Meyer lemon and honeydew. Pineapple, gardenia, and sweet basil line the palate, lending a zingy profile to a finish of salty minerality.

92
POINTS
JAMES SUCKLING.COM

A layered and creamy white with melon, apple puree and hints of kiwi. Medium body, creamy, and lovely al dente finish. Just a hint of sweetness.



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