



2012 Merry Edwards  
Late Harvest Sauvignon Blanc  
Russian River Valley

A tiny two-acre parcel of Sauvignon Musqué at Meredith Estate was the source for this rare bottling. Early in the season, the fruit was severely thinned so the remaining clusters would ripen more rapidly. At 25° Brix, the canes were cut, allowing the clusters to begin their monthlong drying process. The vines were tightly netted to prevent bird damage and each week, any imperfect berries were removed by our diligent crew.

This technique is similar to *passerillage*, the French process by which cut bunches of grapes are allowed to dry in the sun to concentrate their flavor and sugar. For the Italian *Vin Santo*, grape clusters are cut and dried for many months on wicker trays in a warm attic. In our version, the clusters were dried in place until they were harvested at 35.3° Brix on Nov. 7, 2012. The wine was barrel fermented and aged in French oak, 60% new, until its bottling in April 2014.

This late harvest is succulent, mouthwatering and breathtaking in its intensity. The aroma is packed with ripe fruit – nectarine, peach, mango and apricot. Deep layers reveal scents of crème brûlée, poached pears, cardamom and honeycomb. Sweet on the entry, the palate is rich, expansive and superbly balanced, finishing with a hint of orange marmalade.

For a delectable dessert, Merry pairs it with *Tarte aux Fraises* made with her own garden fresh strawberries. Find this and other family treats on the Recipe Page at [merryedwards.com](http://merryedwards.com).