



2010 Merry Edwards
Sauvignon Blanc
Russian River Valley

This vintage, we were fortunate to source 42 percent of our grapes from mature vineyards: Dutton-Cohen, Martinelli Home Ranch and Ritchie are all 35 years old. We then complemented this rich foundation with 33 percent Sauvignon Musqué from Crinella, Dutton-Jewell and Meredith Estate. I have promoted the planting of this Bordeaux clone of Sauvignon Blanc, originally called *Savagnin musque*, for the past two decades and now benefit from the resulting opulent harvest!

We continue to barrel ferment all of this wine in seasoned French oak, 18 percent of which is new. This allows us to intensively stir the *lies* twice each week during aging, building palate richness and “muscle” along with depth of flavor. The wine is held in barrel for a full six months to allow its complexity to develop.

This wine “struts its stuff” in a sophisticated and stylish fashion. The aroma is floral and mouth-watering, layered with ripe melon, peach and subtle mineral highlights. In the mouth, it is rich and seamlessly well balanced, kicking in a hint of grapefruit, citrus and pear on the lingering finish.

Some good customers who live in Alaska sent Ken and me a shipment of giant snow crab legs. I came up with a recipe for Snow Crab Parfaits, using this gift, along with cucumbers from our garden. The creamy wasabi dressing shows the versatility of pairing Sauvignon Blanc with spicy dishes. Go to the Recipe Page at www.merryedwards.com to learn how to prepare this dish.