



2011 Merry Edwards
Sauvignon Blanc
Russian River Valley

The 2011 harvest was a scant one for Sauvignon Blanc across all of Sonoma County. Vineyards had poor set after flowering, and the precious crop was further reduced by the exceptionally cool, late season. The crop in Russian River Valley was down by 20%, while in northern areas of the county, losses up to 80% were experienced!

This year we added Shone Farm, owned by our nearby Santa Rosa Junior College, to our Sauvignon Blanc collection. As a result, the 2011 vintage contains more than 50% fruit from vines 25 to 35 years old. Sauvignon Musqué, or *Savagnin Musqué* fruit as it is known in Bordeaux, makes up about 20% of the blend. The final portion was sourced from Shenandoah or clone 1, the standard-bearer of California. We continue our dedication to barrel fermenting and biweekly lees stirring every drop of this wine.

Sophisticated and polished, this wine reflects its mature, low-yielding vineyard components. The aroma is bursting with lychee fruit, fig, guava and ripe pear. This solid fruit core is wrapped in a mantle of subtle, creamy oak, with just a touch of minerality. In the mouth, it shows a vibrant, mouthwatering acidity with a hint of pink grapefruit on the smooth finish.

Asian-style Pan-Fried Corvina Sea Bass with Sauvignon Blanc-simmered Leeks and Shiitake Mushrooms by Lanneth Lee is the Magnum Contest winner we selected to be paired with our 2011 Sauvignon Blanc. Absolutely delectable, this recipe can be found in the recipe section of our website at merryedwards.com.