



2013 Merry Edwards
Sauvignon Blanc
Russian River Valley

This appealing Sauvignon Blanc includes grapes from six diverse sites in Russian River Valley. The foundation is 53% Sauvignon Musqué, a highly floral and rich-bodied clone of the parent varietal. Adding weight and depth to the blend is the old vine portion, which contributes 40% to the blend from vines 25 to 35 years old.

In the glass, the wine is mouthwatering, showing off floral notes of jasmine, orange blossoms and lemon verbena. This delicate perfume is complemented by rich citrus tones of lime zest, tangerine and mandarin orange. White peach and ripe pear along with tropical accents of pineapple, lychee and guava round out the aromatic profile. A hint of minerality, along with a bit of exotic barrel spice – cumin and coriander – add even more intrigue.

On the palate, this Sauvignon Blanc balances zesty crispness with weight and richness. This reflects its barrel fermentation and twice-weekly lees stirring regime during six months in French oak, 18% new. The finish is classic sweet grapefruit.

Sauvignon Blanc is so versatile it goes with endless food choices, from spicy to rich. One of my favorite dishes to serve with this wine is my own creation of *Seafood Kabobs with Red Bell Pepper Sauce*. In the summer, I plate this with tiny steamed French filet beans, fresh from our garden. Look for this under Family Recipes on our website at merryedwards.com.