



2014 Merry Edwards
Sauvignon Blanc
Russian River Valley

My fascination with this regal variety continues with the release of our newest Sauvignon Blanc. Each year we celebrate the holidays by sharing a 10-year vertical with our employee family. In December of 2014, we tasted vintages from 2004 through 2013. This is not the first time I have experienced the delightful aging curve of this wine, but it opened the eyes of many on that occasion.

The combination of techniques used to produce this age-worthy style results in a wine of balance, richness and aromatic complexity. A substantial percentage of Sauvignon Musqué adds floral notes and rich body, complementing the underlying herbal nature of the core grape clone — Sauvignon Blanc, Shenandoah. Barrel fermentation in French oak, 18 percent new, builds body by facilitating twice-weekly lees stirring for six months and the extraction of a hint of sweet oak.

This vibrant wine greets us with the delicate fragrance of jasmine, honeysuckle and cherry blossoms, along with blood orange and lime zest. Ripe white peach, nectarine, Pink Lady apple and Asian pear add intriguing dimensions. Toasted brioche, hazelnut and hibiscus tea further expand its elegant nature. The palate is a heightened reflection of aroma, bursting with more citrus and stone fruits and showing a bit of the wet-stone minerality that will develop with time. The long, layered finish follows through with just a hint of sweet pink grapefruit.

Tom Brock created his *Asian-Style Chicken Salad* as a luncheon pairing with our Sauvignon Blanc. Congratulations, Tom, you are a winner in our recipe contest! Find this dish at merryedwards.com.