



Merry Edwards Winery

RUSSIAN RIVER VALLEY

2004 Merry Edwards Sauvignon Blanc Russian River Valley

To me, Sauvignon Blanc is the Pinot Noir of the white wine world – a versatile wine that enhances and balances a broad range of food flavors and textures. My white wine of choice, it complements everything from triple-cream cheeses to oysters in green curry sauce. There are few Sauvignon Blanc vineyards in the Russian River Valley; I am fortunate to work with the finest growers and oldest plantings.

This wine was barrel fermented using 20% elegant French oak from Tonnellerie Cadus to elevate the wine's richness. During barrel aging, I stirred the lies twice weekly, a traditional French winemaking technique they call bâtonnage. This practice further increases the wine's density.

Aromas of fresh lychee, lemongrass and nutmeg expand to mouthwatering proportions on the palate. There is an element of peach and nectarine, and a suggestion of almond. The wine sweeps the senses and finishes on a long, uplifting note of honeysuckle nectar and bright Meyer lemon. This Sauvignon Blanc will find friends around the world: Vietnamese beef salad, Prince Edward Island mussels, Cuban pulled pork, my husband Ken's paella, Irish smoked salmon and California sushi rolls.