



Merry Edwards Winery

R U S S I A N R I V E R V A L L E Y

2007 Merry Edwards Sauvignon Blanc Russian River Valley

We have chosen a special Musqué selection to create this highly acclaimed wine. This distinctive clone was imported from the viticultural station in Pont-de-la-Maye near Bordeaux around 1962. Compared with the ubiquitous Clone One which has an herbaceous, green character and crisp acidity, Musqué has better viscosity and shows floral and tropical fruit aromas.

I build on these core attributes of the grape by barrel fermenting all of the wine in French oak, using eighteen percent new Tonnellerie Cadus. This refined barrel adds mouthfeel without sacrificing aroma. After fermentation, the wine lees are stirred biweekly for six months – a technique which builds body and texture while allowing the fruit to shine through.

2007 was an excellent Sauvignon Blanc vintage. The extended harvest lasted for over a month starting with Hopkins Starr Ranch in the north and ending with Dutton Cohen in the southwestern hills above Occidental. Several new vineyards were added to the mix, all recently planted to Musqué: Dutton-Jewell, Crinella and Cresta d'Oro, part of our Meredith Estate.

This compelling blend allures the senses with hints of citrus blossoms, lychee fruit and mango. Soft honey weaves its way through the sumptuous palate. Time in the cellar will allow even more richness and complexity to unfold. Pair this delightful wine with elegant raw oysters, a salad of blood oranges with yellow and red baby beets or giant prawns in Thai green curry sauce over rice noodles.