



2008 Merry Edwards
Late Harvest Sauvignon Blanc
Russian River Valley

In 2008 we produced a small quantity of a late harvest Sauvignon Blanc from our tiny two-acre planting at Meredith Estate. As the grapes approached ripeness, a portion of the fruit was removed to reduce crop load. Then at 25 degrees Brix, the fruit canes were cut and the vines were tightly bird netted. The grapes were allowed to dry at a leisurely pace during the cool days of October. Imperfect fruit was frequently removed, leaving only a small amount of pure *Botrytis* Noble Rot. On Halloween, just before the first major storm of the season, the grapes were carefully harvested at 35.2 degrees Brix.

At the winery, the stems were removed and whole berries were cold soaked for 30 hours prior to pressing, allowing the dry fruit to rehydrate. The precious juice was then barrel fermented in French oak, 62 percent new. The wine was bottled in April 2010 with a fine balance of 13.6 percent alcohol and 12.6 degrees Brix.

The honey-gold color of this late harvest wine is a prelude to its intense, mouthwatering fragrance. The enticing aroma of succulent ripe peaches, apricots and pears is accented by hints of honeysuckle and nutmeg spice. In the mouth, there is an explosion of flavor unfolding to a long, lingering finish. The life of this wine will be long with a complex future. For a luscious combination, pair this Sauvignon Blanc with a fresh fig tart, blood-orange ice cream, an old-fashioned peach cobbler, or how about a decadent starter course of foie gras!