



2014 Merry Edwards
Late Harvest Sauvignon Blanc
Russian River Valley

The 2014 vintage allowed us the rare opportunity to make this luscious wine from our Sauvignon Musqué block of grapes at Meredith Estate. We reduced the normal crop by one-half, ensuring the remaining clusters would ripen quickly. Once the grapes reached 27° Brix, the canes were cut so that the drying process could begin.

By the end of October, the grapes had reached 36° Brix and were carefully harvested. The clusters were destemmed and stored in our cold room overnight to soak up the now-raisined berries. The following morning, the thick, honeyed juice was pressed off into barrels for fermentation. The wine was aged for 18 months in 60% new French oak prior to bottling.

The brilliant gold color of this wine is as rich and inviting as its heady aroma. Deeply mouthwatering, it's reminiscent of nectarine preserves and baked Pink Lady apples *en crouste* with caramel. A tropical perfume of ripe fig, mango, guava and plantains deepens and lifts its lavish character.

The entry is lush and creamy, expanding into a clean, vibrant and balanced mouthfeel. The final impression is a lingering finish that is concentrated and weighty — laced with cinnamon, sweet dried fruit and citrus zest.

One of our tasting room hosts, Amanda Kupiec, was so inspired by this wine that she created two sweet, fresh-tasting treats as pairings: *Orange Olive Oil Cake with Vanilla Bean Ice Cream* and *Mascarpone, Pear & Fig Tart*. Since both go beautifully with this singular late harvest, I have made her a double winner in our recipe contest. Yum!