



2016 Merry Edwards  
Sauvignon Blanc  
Russian River Valley

As a young winemaker in the 1970s, Sauvignon Blanc was not my first choice among varietals. Therefore the challenge in making my first Sauvignon Blanc in 1979 was to create a wine I could personally enjoy. Arriving at the style we produce today took many years to refine. Barrel fermentation, lees-stirring regimes, inclusion of the Sauvignon Musqué clone in the blend, French oak selection and strains of special yeast were all areas of experimental focus. My aim has been to elevate the varietal to the stature it deserves, as one of the two great white wines of the world. The result has been lauded as a stunning wine — unique among its peers.

The translucent, aurora-gold hue of this wine predicts what's to come in the glass. Mouthwatering and luscious, its aroma overflows with tree-ripened fruit — nectarine, quince, peach and Fuji apple — as well as a hint of floral perfume and tropical notes of ripe, juicy pineapple, passion fruit, papaya and mango. Sophistication has come early for this wine with a strong impression of developing minerality.

In the mouth, it's round, lush and vibrantly balanced across the palate. Richness and weight counterbalance bright acidity supported by flavors of tangerine, lemon zest, candied orange peel and sweet pink grapefruit. The finish is luxurious, lingering on well beyond any rational expectation.

I composed a refreshing *Chicken Noodle Salad* one Sunday to share with my husband, Ken. The bounty of our garden supplied the vegetables, our olive trees the oil and our cellar the wine. Enjoy with crusty French bread and a chilled glass of 2016 Merry Edwards Sauvignon Blanc.