



2017 Merry Edwards Sauvignon Blanc
Russian River Valley

The unusual style of our Sauvignon Blanc has been created by a confluence of factors. A key component of this wine is the highly floral Sauvignon Musqué selection from Sancerre, which comprises one-third of the blend. The Shenandoah clone balances this out nicely with its classic herbal, somewhat grassy character. For the first time, a substantial proportion of grapes were harvested from our own young estate vineyards — nearly 30 percent.

Full fermentation in barrels crafted by Tonnellerie Cadus, 18 percent new, moderates green flavors. *Elevage* in barrel also allows for our biweekly lees-stirring protocol, vital to developing rich mouthfeel.

The bright, shimmering, green-gold hue of this Sauvignon Blanc is a visual overture to a striking personality. Its enticing aroma is highly perfumed with honeysuckle, citrus blossom, white rose and gardenia. Honeydew melon, nectarine, ripe Rainier cherry, tangerine, Kaffir lime and summer hay add complexity, along with hints of sweet oak and toasted hazelnut.

On the palate, vibrant acidity is finely balanced with a rich, creamy mouthfeel creating a unique textural experience — reminiscent of a refreshing blood orange sorbet. The finish is broad and lingers with sweet pink grapefruit and Meyer lemon zest.

My good friend Ann Marie Montecucollo was inspired by an original Sam Sifton recipe to devise a delicious *Roast Chicken Provençal*. The sweet Meyer lemons and the herbs make it a perfect pairing with our Sauvignon Blanc. Serve with brown rice, crusty French bread and a green salad. Enjoy!