



2012 Merry Edwards Blanc de Blancs  
Russian River Valley  
Cuvée Olivet

My fascination with sparkling began in 1978 with an exquisite late-disgorged Bollinger Champagne. In 2012, I was inspired to vinify this Blanc de Blancs from Chardonnay grapes grown at Olivet Lane. The stately old vines were carefully groomed so that only perfect clusters were harvested. These were pressed whole and the juice was barrel fermented. The following spring, the cuvée was bottled with the addition of yeast and sugar to support the secondary fermentation. Over the next five years, the wine aged *en tirage*—individual bottles were shaken every six months to extract maximum flavor from the lees. In 2018, the bottles were disgorged and corked. All in all, this devotion takes a full seven years.

The reward for this old-fashioned, labor-intensive method is a distinctive wine that is true to its heritage and mirrors its own unique sense of place. On first glance, the mousse is extremely fine and seemingly perpetual. The aroma is intensely complex, showing mouthwatering, creamy brioche, white roses, yellow cherries and ripe pear. Minerality is complemented by toasted hazelnuts, citrus perfume and pineapple guava.

The mouthfeel is enveloping, literally exploding across the palate with rich lemon custard and dancing acidity. It's luscious, seamless and rich yet balanced with a broad, enduring finish.

Enjoy this *Bubbles by Merry* with *Wild Mushroom Turnovers*. The cream cheese-infused dough creates a rich, flaky pastry. Stuffed with a mélange of exotic, wild mushrooms, this is a sumptuous pairing for our first Blanc de Blancs release.