



2018 Merry Edwards Sauvignon Blanc
Russian River Valley

We are excited to announce that this inviting new Sauvignon Blanc contains 60 percent of our own estate fruit. Even though the Meredith and Maefield vineyards were planted recently, in 2015, they are producing delicious fruit in abundant quantity! Sauvignon Musqué makes up 42% of the blend; the balance is the Shenandoah clone. The wine was fully barrel fermented in Tonnellerie Cadus barrels, 18% new. Lees stirring was then done twice weekly for six months, building luscious body.

The aroma of this wine is compelling, virtually reaching out and grabbing our attention. Yellow peach, melon, guava and crisp Fuji apple are accented with hints of tropical mango and pineapple. Lime, Minneola tangelo and orange blossom lend citrus notes. Accents of dry summer grass, vanilla-toned panna cotta and toasted crème brûlée create complexity. An underlying minerality adds further sophistication.

The rich palate coats the tongue balanced with hints of yummy Creamsicle and Ruby Red grapefruit. Refreshing acidity and a mouthwatering finish cap the sensual experience of this exceptional Sauvignon Blanc. Delightful now, with bottle age, this wine will be a knockout!

My good friend Chef John Ash, the Godfather of Wine Country cuisine, created *Kaffir Lime and Coconut Soup with Black Cod* as an homage to his favorite fish. The combination of Kaffir lime and coconut milk with the slightly spicy broth makes an outstanding pairing with our 2018 Sauvignon Blanc. Enjoy!