



2018 LATE HARVEST SAUVIGNON BLANC RUSSIAN RIVER VALLEY

Making a Late Harvest Sauvignon Blanc in the Russian River Valley is challenging. The cool climate and persistent fog create conditions for vineyard disease to spread. The grapes can succumb to these dangers before getting ripe enough to produce a Late Harvest wine. To ensure proper and timely ripening, it is necessary to reduce the crop by half, and then cut the canes off of the vine to allow the grapes to naturally sweeten through dehydration. 2018 marked the first harvest of Sauvignon Blanc and Late Harvest Sauvignon Blanc from the Maefield Vineyard planted by Merry in 2015. The winemaking team was delighted to discover Noble Rot in such a young vineyard because it is the key to the rich, ripe characteristics so treasured in a Late Harvest.

TASTING

This wine's concentrated, yellow-gold color shimmers in the glass as fragrant aromas entice. Honeysuckle, candied ginger, toasted almonds and lemon meringue tease the senses on the nose. Dense and lush on the palate, the mouth explodes with honeyed pears and pineapple, orange blossom, apricot and a sprinkling of nutmeg. Surprisingly fresh and clean for a late harvest wine, the luscious flavors linger on the finish without being cloying.

PAIRING

Our Maefield Guest House Host Julie Foley created an Apple Custard Galette that is a stunning match with our Late Harvest. The wine-infused and slightly spiced apples and raisins combined with creamy custard bring out all the best qualities of this wine. Find this recipe at merryedwards.com.