



2019 SAUVIGNON BLANC RUSSIAN RIVER VALLEY

The Russian River Valley is an ideal spot to grow Sauvignon Blanc. Warm days and cool nights allow the grapes to hold onto their natural acidity. While 2019 was our last wet growing season, with three “atmospheric rivers” in May, it did not affect the Sauvignon Blanc flowering or set. It did produce very vigorous vine growth, which led us to be proactive with our canopy management in order to get the ripe tropical flavors we aim for in our Sauvignon Blanc. Barrel fermentation in 100 percent French oak, 18 percent new, plus twice-weekly lees stirring helped build body and lend a hint of sweet oak.

VINTAGE

Abundant aromas of tropical fruit leap from the glass, white pineapple, ripe passionfruit, mango and guava, and a hint of banana cream pie. The palate is round and open, with accents of ruby red grapefruit, honeysuckle and melon married with a burst of crisp, refreshing acidity.

PAIRING

Noted Bay Area food expert and TV Chef Joanne Weir provided an elegant yet easy recipe for *Linguini with Manila Clams and Tomatoes* to pair with the 2019 Sauvignon Blanc. “It’s pretty simple but that’s my favorite kind of food. Great ingredients and great wine, a perfect marriage!” Joanne says. “If you’re feeling ambitious, included is a recipe for making your own *Saffron-Black Pepper Pasta Dough* in place of dry semolina linguine. Make the fresh clam sauce with Merry Edwards Sauvignon Blanc and serve another glass or two alongside!” Find this recipe at merryedwards.com.