



2020 SAUVIGNON BLANC RUSSIAN RIVER VALLEY

With the intention to source primarily from our own estates, the 2020 vintage of our beloved Sauvignon Blanc is a classic example of the quality of fruit we are growing throughout the Russian River Valley. Two primary estates—Meredith Vineyard and Maefield Vineyard—provide the backbone for the wine, and we have planted the mix of clones we need—two-thirds are Sauvignon Blanc Clone 1, known as Shenandoah, and one-third Sauvignon Musqué. The Sauvignon Musqué adds floral notes and rich body, complementing the underlying herbal nature of Shenandoah. This wine is barrel fermented in 18 percent new French oak and stirred on the lees twice-weekly for six months to build creamy texture and impart notes of sweet oak.

VINTAGE

This lively wine with a golden-green hue sports an aromatic nose of tangerine, guava, honeydew and cantaloupe melons along with notes of white blossoms and marzipan. On the palate, sweet oak is balanced by crisp acidity, with a juicy finish featuring a splash of zesty grapefruit.

PAIRING

Our Sauvignon Blanc is always a brilliant match with seafood. We suggest *Pan-Fried Black Sea Bass with Sauvignon Blanc-simmered Leeks and Shiitake Mushrooms* for a perfect pairing with this vintage. The elegant melon, citrus and other fruit notes found in this wine make for a welcome finish on your palate after a bite of luscious, melt-in-your-mouth (sustainable) black sea bass. Find this recipe at merryedwards.com.