



2021 SAUVIGNON BLANC RUSSIAN RIVER VALLEY

Our Sauvignon Blanc has a fan club—people who try our Russian River Valley Sauvignon Blanc for the first time are often moved to reach out to us to share their experience, and we love it. The special care we take to bring out the very best in this variety shows in our results. We use a specific mix of clones—two-thirds Shenandoah (Clone 1) and one-third Sauvignon Musqué—that results in a wine brimming with floral and tropical fruit aromatics with a citrusy, juicy core. Barrel fermentation and twice-weekly lees stirring help us create the characteristic creamy texture and rich body that you've come to know and share with your friends and family.

VINTAGE

The first swirl in the glass releases fragrances of white peaches, lime zest, delicate white pineapple and ripe stone fruit. Upon entry, the creamy texture is buoyed by bright acidity. Ruby red grapefruit, white blossoms and citrus flowers linger on the seamless finish.

PAIRING

The beautifully bright and floral nature of this Sauvignon Blanc is perfectly suited to both seafood and Asian-spiced cuisine. Our recommendation for the 2021 vintage is *Steamed Clams with Ginger-Garlic-Black Bean Sauce*. This recipe, submitted to us by Mark Ellman when he was chef of Mala Ocean Tavern in Lahaina, Maui, can be found on our website at merryedwards.com.