



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2022 SONOMA COAST PINOT NOIR

Sonoma Coast



HISTORY

Merry Edwards Winery was founded in 1997 and produces terroir-driven, single-vineyard Pinot Noirs, as well as Sauvignon Blanc and Chardonnay, from estate vineyards in the Russian River Valley and Anderson Valley.

Our Sonoma Coast Pinot Noir is a textbook example of the fine wines that come from grapes grown near our coastal boundaries. Cooling fog and our proximity to the Pacific Ocean allow fruit to ripen slowly and evenly. From a blend of clones, this graceful wine presents a floral, fruity profile with contrasting earthy undertones.

WINEMAKING

Grapes for this bottling were harvested from Sept. 5 to Oct. 7, 2022. The Pinot Noir was handpicked and hand sorted in the field and at the winery. Berries were 100% destemmed, with whole berries placed in the fermenter. The fruit was cold soaked for 5 days prior to initiating fermentation. After fermentation finished, the grapes were gently pressed and the resulting wine was aged nine months in 46% new French oak barrels. Bottling was done on Aug. 2, 2023.

HARVEST NOTES

Sunny days early in the 2022 growing season in Sonoma County led to an early budbreak that began in February. A cold, hard frost that followed threatened the young buds, but proper frost protection limited the damage. The remainder of the spring and summer were quite mild, allowing for steady development and ripening. Harvest began early because of the early budbreak. Warm days in the second half of August and into September allowed the grapes to fully ripen. Yields were lighter than average. Fruit quality was stellar, with smaller berry and cluster sizes, leading to concentrated and flavorful wines.

TASTING NOTES

Our Sonoma Coast Pinot Noir displays a unique and specific regionality. This wine is distinctly coastal, with bright, buoyant acidity that sets it apart from wines made from our warmer sites. It is made to be enjoyed from the time of its release, either with food or as a lovely aperitif. In the 2022 vintage, aromas of rose petals, ripe cherries, blueberries and sandalwood waft from the glass, accompanied by notes of vanilla, cinnamon and plum. The entry is smooth and ripe, with a slightly spicy mouthfeel that is elegant and balanced. This wine finishes long and light on its feet.

APPELLATION

Sonoma Coast

CASES PRODUCED

2,240

TA

5.97 g/L

VARIETAL

100% Pinot Noir

AGING

9 months in 46% new French oak

pH

3.64

CLONES

UCD37, 115, 667, 777, Pommard, heritage, Windsor Gardens

RELEASE DATE

Sept. 1, 2024

ALCOHOL

14.5%
