



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2024 RUSSIAN RIVER VALLEY SAUVIGNON BLANC

Russian River Valley



HISTORY

We began making our Russian River Valley Sauvignon Blanc in 2001, and we have lovingly reproduced this delicious wine each vintage since then. Merry Edwards developed this style of Sauvignon Blanc in order to tame the grape's innate "green" characteristics, and over the past two decades, this aromatic, barrel-aged Russian River Valley Sauvignon Blanc has become among the most sought after and critically acclaimed in California.

WINEMAKING

The techniques used to produce this age-worthy style result in a wine of balance, richness and aromatic complexity. A substantial percentage of Sauvignon Musqué adds floral notes and rich body, complementing the underlying herbal nature of the core grape clone — Sauvignon Blanc Clone 1 (Shenandoah). Barrel fermentation in French oak, 15 percent new, along with twice-weekly lees stirring for six months builds body and gives a hint of sweet oak. The wine was bottled in April 2025.

HARVEST NOTES

Spring and early summer were warm but not overly hot, creating ideal conditions for canopy and berry growth. Warmer weather arrived in July and August, bringing the berries to perfect ripeness. Overall it was a typical Russian River Valley growing season. Our first Sauvignon Blanc grapes were picked on Aug. 23 — earlier than usual, but not surprising given the early spring. All of our fruit was picked by the time 100-plus temperatures hit the region in early October. The warmth during the summer led to wines with a more opulent mouthfeel, and expressive aromatics and flavors leaning to the tropical fruit side as opposed to the citrus driven profile of cooler vintages.

TASTING NOTES

Winemaker Heidi von der Mehden uses a blend of Shenandoah and Sauvignon Musqué clones of Sauvignon Blanc to achieve the perfect blend of flavors and aromatics. In 2024, the result is a luscious wine with tropical floral aromas, and notes of sweet grapefruit, orange blossoms, and honeydew melon. The entry is juicy, and it's refreshing on the palate. Touches of citrus, vanilla, and fresh cut apples linger on the finish.

APPELLATION

Russian River Valley

CASES PRODUCED

17,000

TA

5.46 g/L

VARIETALS

100% Sauvignon Blanc

AGING

Sur lie 6 months, 15% new oak

pH

3.45

CLONES

Shenandoah (1), Sauvignon Musqué

RELEASE DATE

March 1, 2026

ALCOHOL

14%
