



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2023 OLIVET LANE CHARDONNAY

Russian River Valley



HISTORY

Located on western benchland of the Santa Rosa Plain, Olivet Lane produces grapes coveted by the finest winemakers in Sonoma County. This heritage property is one of the oldest existing vineyards in the appellation and has been recognized as a prime example of the classic style of Russian River Valley Pinot Noir and Chardonnay. In 1973, the Pellegrini family purchased 65 acres of apple, prune and olive orchards on West Olivet Lane. In 1975, at the recommendation of Dr. Amand Kasimatis at UC Davis, they planted Pinot Noir and Chardonnay, developing one of the first vineyards in the region devoted exclusively to these two varieties.

WINEMAKING

Grapes for this bottling were harvested on Oct. 13, 2023. The Chardonnay was handpicked and hand sorted in the field and at the winery. Berries were 100% whole-cluster pressed and 100% barrel fermented. After fermentation finished, the wine was aged sur lie eight months in 41% new French oak barrels. Bottling was done on Aug. 5, 2024.

HARVEST NOTES

After many years of drought, we welcomed a full dose of rain in 2023. The rains lasted throughout the spring, providing the vines with plenty of moisture to grow a healthy canopy and full crop load. It also helped to moderate temperatures, keeping frost at bay. The summer was very typical for the Russian River Valley, with cool nights and coastal fog that came in every evening, barely burning off by noon. These cooler temperatures led to delicate floral and citrusy aromas in our Chardonnay, with mouthwatering acidity.

TASTING NOTES

This legendary vineyard has played an important role in our history. Winemaker Heidi von der Mehden has worked with this vineyard since 2015, and Merry Edwards for decades before that. Even with all that history, the 2023 Chardonnay is a standout. The nose is filled with fragrances of high-toned lemon, freshly buttered toast, white flowers and wet stone. The entry is bright and inviting. On the palate, mouthwatering acidity is accompanied by a creamy texture and hints of pineapple, lemon tart and brioche, with sustained spice notes on the finish.

APPELLATION

Russian River Valley

VARIETAL

100% Chardonnay

CLONE

Wente

CASES PRODUCED

770

AGING

Sur lie, 8 months in 41% new French oak

RELEASE DATE

Sept. 1, 2025

TA

4.85 g/L

pH

3.31

ALCOHOL

13.8%
