



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2023 DACH PINOT NOIR

Anderson Valley



HISTORY

Merry Edwards Winery was founded in 1997 and produces terroir-driven, single-vineyard Pinot Noirs, as well as Sauvignon Blanc and Chardonnay, from 80 acres of estate vineyards in the Russian River Valley and Anderson Valley.

The Anderson Valley is located in the rolling hills of the coastal region of Mendocino County, 110 miles northwest of San Francisco. Only 15 miles long, this beautiful valley is home to a unique group of vineyards that produce world-class wines. The coolest growing region in California is comprised of rolling hills and forests of redwood trees — this is the home of the Dach Vineyard (pronounced “Dash”). With its marine influence and northeast-southwest facing aspect, the vineyard provides exceptional conditions for the cultivation of Pinot Noir. It was certified organic in 2014 and Biodynamic® in 2016, which fits well with our mission of sustainability.

WINEMAKING

Grapes for this bottling were harvested on Sept. 23, 2023. The Pinot Noir grapes were handpicked and hand sorted in the field and at the winery. Berries were 100% de-stemmed, with whole berries placed in the fermenter. The fruit was cold soaked for six days, and it was aged nine months in 45% new French oak barrels. Bottling was done on Aug. 13, 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 Anderson Valley, with cool nights and coastal fog that came in every evening, barely burning off by noon. The growing season's cooler temperatures led to a delayed and prolonged harvest, so patience was key. The resulting wines are elegant, with mouthwatering acidity and focused aromatics.

TASTING NOTES

Our 2023 Dach Pinot offers a nose of crushed ripe cherries, violets, spice cake, and vanilla. The entry features fine-grained tannins with notes of fresh forest air and pomegranate leading to an elegant finish with lingering hints of blood orange.

APPELLATION

Anderson Valley

VARIETAL

100% Pinot Noir

CLONE

Heritage

CASES PRODUCED

250

AGING

9 months in 45% new French oak

RELEASE DATE

March 2025

TA

4.97 g/L

pH

3.64

ALCOHOL

13.8
