



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2023 ANDERSON VALLEY CHARDONNAY

Anderson Valley



HISTORY

Merry Edwards Winery was founded in 1997 and produces terroir-driven Pinot Noir, Sauvignon Blanc and Chardonnay from more than 80 acres of estate vineyards in the Russian River and Anderson valleys.

Anderson Valley is located in the lush 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 consistently produce world-class wines. It is the coolest growing region in California and is comprised of rolling hills and forests of redwood trees. Our Anderson Valley Chardonnay is made from a blend of grapes from sites that represent distinct terroir within the valley. The result is a fresh, vibrant and bright Chardonnay.

WINEMAKING

Grapes for this bottling were harvested from Sept. 15 to Oct. 9, 2023. The Chardonnay grapes were handpicked and hand sorted in the field and at the winery. Berries were 100% whole cluster pressed and 100% barrel fermented. The wine was aged nine months in 26% new French oak barrels, with 9% aged in stainless steel barrels. Bottling was done on Aug. 5, 2024.

HARVEST NOTES

After 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. The growing season's cooler temperatures led to a delayed harvest, so patience was key. The resulting wines are elegant, with mouthwatering acidity and focused aromatics.

TASTING NOTES

Our 2023 Anderson Valley Chardonnay offers up a nose filled with pleasing aromatics, led by fruity and floral notes of tangerine and gardenia. The clean, crisp entry is balanced and juicy, with flavors of white orchard fruit. Accents of caramel apple, lemon meringue, almonds and nutty oak precede a lingering finish that is marked by a hint of warm apple pie.

APPELLATION

Anderson Valley

CASES PRODUCED

1,020

TA

5.41 g/L

VARIETAL

100% Chardonnay

AGING

9 months in 26% new French oak, 9% stainless

pH

3.34

CLONES

76 and 95

ALCOHOL

14.0%

RS

0.68 g/L
