



MERRY EDWARDS
• WINERY AND VINEYARDS •
RUSSIAN RIVER VALLEY

2023 ANDERSON VALLEY PINOT NOIR

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 rolling hills of the coastal region of Mendocino County, 110 miles northwest of San Francisco. Only fifteen miles long, this beautiful valley is home to a unique group of vineyards that produce world-class wines in the coolest growing region in California.

The goal of producing an Anderson Valley appellation blend is to highlight the best characteristics of this American Viticultural Area. The grapes for this wine come from vineyards located in the warmer Boonville area, from organic sources in Philo, and the cool Deep End, making it a true reflection of the primary grape-growing zones of the valley.

WINEMAKING

Grapes for this bottling were harvested from Sept. 21 to Oct. 9, 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 five days, and it was aged eight months in 41% new French oak barrels. Bottling was done on July 25, 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 Pinot Noir features a fresh, vibrant nose with notes of tart red fruit, cinnamon, cranberry compote and forest floor. The soft entry offers mouthfilling acidity with flavors of plum, black cherry, tea and toasty oak before a lingering, earthy finish.

APPELLATION

Anderson Valley

VARIETAL

100% Pinot Noir

CLONES

Heritage (multiple)

CASES PRODUCED

2,050

AGING

8 months in 41% new French oak

ALCOHOL

14.5%

TA

5.40 g/L

pH

3.55

RS

0.50 g/L
