



MERRY EDWARDS

• WINERY AND VINEYARDS •

2024 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. 4-6, 2024. 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 10 months in 23% new French oak barrels, with 15% aged in stainless steel barrels. Bottling was done on Aug. 4, 2025.

HARVEST NOTES

The 2024 growing season in Anderson Valley was characterized by a wet winter, a cool spring, and a warm summer, resulting in high-quality, vibrant wines and good yields. Budbreak began in late March, followed by a steady season until an intense heat spike in early July. The midsummer heat led to an early and accelerated harvest, which began in mid-August. These conditions produced fresh wines with bright flavors and excellent balance.

TASTING NOTES

Our 2024 Anderson Valley Chardonnay offers up a floral and fruity nose filled with pleasing aromatics. Expressive notes of mango, guava, orange blossoms, ginger and key lime pie bring juicy freshness. The clean, round entry is balanced. Highlights on the palate include fresh citrus, brioche, crisp apple skin and persimmon flesh. This food-friendly wine is bright and clean, and offers a zesty, persistent finish.

APPELLATION

Anderson Valley

CASES PRODUCED

1,040 LE

TA

5.87 g/L

VARIETAL

100% Chardonnay

AGING

10 months in 23% new French oak, 15% stainless

pH

3.32

CLONES

76 and 95

RELEASE DATE

May 1, 2026

ALCOHOL

13.0%
