



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14.5

pH: 3.63

Residual Sugar (g/L): 0.47

Total Acidity(g/L): 6.09

Volatile Acidity(g/L): 0.68

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Merry Edwards Russian River Pinot Noir 2021 is assembled from a diverse range of sites across the Russian River Valley. Fruit from the Santa Rosa Plain brings classic cherry aromatics and a round mouthfeel, while Sebastopol Hills vineyards contribute perfume and bright acidity. Laguna Ridge adds darker berry fruit and richer tannin structure. Together, these components express the breadth of the appellation and the producer's estate-led approach to Russian River Valley Pinot Noir.

Packaging Information

Barcode: NA

Case Weight (g): 295

Case Dimension (mm): L263.52 x W176.21 x H306.39

Bottle Weight (g): 1605

Bottle Dimension (mm): H305, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The Pinot Noir grapes were fully destemmed, with whole berries cold-soaked for five days before fermentation. The 2021 vintage was aged sur lie for nine months in French oak, 47% new, allowing the wine to build depth, texture and mouthfeel. The blend includes UCD 37, Dijon 115, 667 and 777, and Pommard clones, selected to highlight the balance, aromatic range and ageing potential of Russian River Valley Pinot Noir.

Tasting Notes

The nose is red-fruit driven, with ripe raspberry, fresh strawberry and a subtle note of vanilla. The palate is bright and lifted, supported by refreshing acidity and a persistent core of fine tannins that gives elegant texture. Notes of gravel add savoury definition, leading to a gently spiced finish of blood orange and cherry cola. The overall profile is polished, vibrant and well structured.

Food Pairing

Pair with grilled wild salmon and roasted beetroot salad, duck breast, roast chicken with herbs, mushroom tart, pork loin, charred aubergine or Alpine-style cheeses such as Gruyère or Comté.