



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 14

pH: 3.35

Residual Sugar (g/L): 5.44

Total Acidity(g/L): 5.65

Volatile Acidity(g/L): 0.4

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 Sauvignon Blanc 2023 is based on Sauvignon Blanc Clone 1, also known as Shenandoah, with a substantial proportion of Sauvignon Musqué. The Russian River Valley's cool nights and regular coastal fog help preserve acidity and aromatic lift, while the Musqué selection contributes floral detail and a fuller body. This combination supports a Sauvignon Blanc with herbal freshness, tropical fruit expression, texture and the capacity to develop further in bottle.

Packaging Information

Barcode: NA

Case Weight (g): 220

Case Dimension (mm): L246 x W162 x H314

Bottle Weight (g): 1525

Bottle Dimension (mm): H312, Dia65

Type of Closure: Cork

Vintage Notes

After several drought years, the 2023 vintage brought welcome spring rainfall to the valley. This replenished the vineyards, encouraged a healthy canopy and supported a full crop load. Moderated temperatures helped protect the vines from frost, while summer followed a classic regional pattern, with cool nights and coastal fog arriving each evening and lifting slowly by late morning. These conditions encouraged delicate floral and stone-fruit aromas, supported by bright, fresh acidity.

Vinification

This Sauvignon Blanc is fermented in French oak, including 15% new oak, which builds richness and texture while retaining freshness. The wine is aged sur lie for five months, with lees stirring twice weekly to enhance mouthfeel, aromatic complexity and balance. This approach adds subtle oak nuance and depth without overwhelming the freshness, precision and vibrant fruit profile of Russian River Valley Sauvignon Blanc.

Tasting Notes

The nose is highly aromatic, showing white pineapple, passion fruit, mango and guava, with subtle plumeria, lemon curd and lime zest. The palate is clean, bright and generous, combining ruby red grapefruit, honeysuckle and ripe melon with a lightly textural body from barrel fermentation and lees ageing. Tropical fruit richness is balanced by crisp, refreshing acidity, giving the wine precision, lift and a long, mouth-watering finish.

Food Pairing

Pair with black cod in kaffir lime and coconut broth, crab salad, seared scallops, asparagus risotto, goats' cheese, grilled prawns or lightly spiced Thai and Vietnamese seafood dishes.