



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14.5

pH: 3.62

Residual Sugar (g/L): 0.52

Total Acidity(g/L): 6.03

Volatile Acidity(g/L): 0.62

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 Sonoma Coast Pinot Noir 2021 comes from coastal-influenced vineyard sites where proximity to the Pacific Ocean and cooling fog allow fruit to ripen slowly and evenly. The blend includes UCD 37, Dijon 115, 667 and 777, Heritage, Pommard and Windsor Gardens clones. This combination of marine influence and clonal diversity supports a Pinot Noir style with aromatic lift, bright acidity, layered fruit and savoury coastal character.

Packaging Information

Barcode: NA

Case Weight (g): 295

Case Dimension (mm): L257.18 x W169.86 x H296.86

Bottle Weight (g): 1605

Bottle Dimension (mm): H305, Dia84

Type of Closure: Cork

Vintage Notes

The 2021 Sonoma Coast vintage reflects the region's cool coastal boundaries. Evening fog moved inland from the Pacific and receded gradually by midday, refreshing the vines before afternoon sunshine. These marine-influenced conditions allowed grapes to remain on the vine long enough to build aroma, depth and flavour while preserving freshness. The result is a clear expression of Sonoma Coast Pinot Noir, shaped by slow, even ripening.

Vinification

Pinot Noir grapes were harvested between 23 August and 24 September 2021, then hand-picked and hand-sorted in the field and at the winery. The fruit was 100% destemmed, with whole berries transferred to fermenters for a six-day cold soak. The wine was aged sur lie for nine months in French oak, 47% new, and bottled in August 2022.

Tasting Notes

The nose is floral and fruit-led, with dried rose petals, sandalwood, black tea, savoury spice and a dusting of cocoa. The palate is layered with forest floor, dark berries and plum, carried by bright acidity and silky, tightly knit tannins. Medium to full in body, it combines coastal freshness with polished texture and earthy complexity. The finish is long, refreshing and finely structured.

Food Pairing

Pair with premium charcuterie, artisan cured meats, pâté, roasted garlic, olives, pickled vegetables, baked Camembert, mushroom pâté, roast duck or cheeses with fresh baguette and dried fruit.