



2008 Merry Edwards Pinot Noir
Russian River Valley
Olivet Lane

Now in their fourth decade, these are some of the oldest surviving Pinot Noir vines in Russian River Valley. My own twenty-year history with this special vineyard has allowed me to forge a strong bond with Olivet Lane and its owner, the Pellegrini Family. It is an honor to have the ongoing opportunity to sculpt these grapes into a memorable wine. With each vintage my goal is to fully express the personality of this treasure.

Such a close relationship has taught me its preferences. I always include twenty-five to thirty percent whole clusters in the fermentation and never forget its love for gobs of expensive new French oak and frequent lees stirring. Following these principles, the grapes reward me with one of the most classic Pinot Noirs of our region.

On first impression, this wine is both delicate and intense. A subtle fragrance of rose petals complements an underlying core of concentrated, ripe Queen Anne and Bing cherries. Sweet and mouthwatering, the aroma is complemented by hints of black pepper, licorice and dark chocolate. On the palate, it is elegant and smooth, showing off its trademark spicy, lingering finish.

Baked quail stuffed with wild local mushrooms and prosciutto is a winning combination with this wine. Another perfect pairing — grilled pork tenderloin sauced with a cherry and aged balsamic accented Pinot reduction. For a vegetarian entrée, try three-cheese raviolis with a roasted red pepper-garlic sauce.