



2008 Merry Edwards Pinot Noir
Russian River Valley

Our Russian River Valley Pinot Noir is a cohesive assemblage of seven different vineyards and sixteen meticulously crafted wines. Farming is tailored specifically to each vineyard block, to allow the fullest expression of its singular terroir. Once harvested, the specific choices we make in winemaking technique further enhance each site's unique personality. The final composition of the blend embodies the best qualities of our appellation, resulting in a virtual rainbow of aromas and flavors.

From the outset, this Pinot captivates with its jewel-like quality. The aroma has many facets – dark cherry, rich plum and chocolate. As you swirl it in your glass, the complexity unfolds and expands, manifesting accents of licorice, vanilla bean and spicy oak. An enticing, succulent entry on the palate opens with masses of ripe fruit and a hint of earthiness, while firm, tarry tannins fill the extended finish. This wine will surprise you with its age-worthiness!

Honey Lime Baked Wild Salmon with Mango & Black Bean Salsa is a delicious recipe created by Joanne Williams and a winning match for this wine. Ken and I enjoyed the blend of flavors and textures of this dish, including the crunchiness of the jicama, the earthy character of the black beans and the flaky succulence of the salmon – most enjoyable with a glass of our Russian River Pinot Noir! You may find this yummy entrée on our Recipe Page at www.merryedwards.com.