

2008 Merry Edwards Pinot Noir  
Sonoma Coast

Grapes from the Sonoma Coast appellation give us the opportunity to create a blend unique in its cool-climate profile. For this wine, we source vineyards located to the south and west of the town of Sebastopol. These sites are directly influenced by fog and breezes emanating from San Francisco Bay and the Pacific Ocean. Primarily planted to the new generation of Dijon clones, these vineyards also host a small proportion of two older California selections — Pommard and Swan.

The opening fragrance of this Pinot reveals scents of crushed, sweet red cherries, ripe raspberries and jasmine tea. As the appealing aroma expands and unfolds, its floral perfume exhibits hints of violets, blueberries, licorice and nutmeg. The palate is sweet and savory with a smooth, sleek mouthfeel and fine-grained tannins extending the full finish. This wine's gentle, approachable character belies its potential for long-term aging.

Customer Neal Shact contributed an easy recipe for *Parmesan Portobello Risotto*, becoming a winner in our *Win A Magnum* contest. I'm always adapting recipes to ingredients I actually have on hand, so I used hen of the woods mushrooms instead of portobello for my kitchen test. This was a great combination, especially served as a side dish along with Ken's *Pescado Veracruzano* and fresh broccoli from our garden. We enjoyed this menu with a bottle of our Sonoma Coast Pinot Noir. You will find both of these preparations on our Recipe Page at [www.merryedwards.com](http://www.merryedwards.com).