



2009 Merry Edwards Pinot Noir
Russian River Valley
Flax Vineyard

Flax has been a low yielding vineyard from the first harvest in 2004 — it has yet to produce two tons per acre in any vintage. We continue to fine-tune and encourage this exuberant young vineyard to produce a touch more fruit, in order to further refine and balance out its generous tannins. Like a “teenager” it wants to grow a large leaf canopy, sometimes at the expense of crop. In one block, we planted deeply rooted grasses between the rows and added more fruiting canes in an attempt to control vine vigor.

Tasting this Pinot is a sensuous, mouthwatering encounter. From the very beginning, it draws you in deeply, showing an intense focus on dark Bing cherries — a product of its Pommard heritage. Next luscious, savory notes of earthy mushrooms and black tea develop. Another layer unfolds revealing hints of coffee beans, toffee and white pepper. With further exploration, a hint of dogwood adds a surprise twist. The palate is solid with firm tannins and a fine acid balance. This wine is a favorite of chefs and foodies. It will greatly reward those collectors willing to delay immediate gratification and instead, lay it down to age.

We have paired this vintage with a recipe created by our newest tasting host, Taron Huckle — Rack of Lamb with Two Sauces. The Bing cherry preparation accentuates the focus of the wine, while the mustard topping gives contrast to the richness of the dish. For his originality, Taron won a signed magnum of Flax.