



2009 Merry Edwards Pinot Noir  
Russian River Valley  
Coopersmith

Planted in 2001 to my own Pinot Noir clone, UCD 37 (*aka Merry's selection*), the development of this vineyard has been a rewarding journey for Ken and me. The tiny berries and small clusters characteristic of this selection result in a rich, dense wine of expressive character. The location of this property on Laguna Ridge places it squarely in the heart of Russian River Valley, within 10 miles of the Pacific Ocean and its cooling afternoon breezes.

The deep, dark color of this wine heralds the intensity of the 2009 vintage. Expansive and bold, it virtually explodes out of the glass with masses of scrumptious dark fruit — Santa Rosa plum, blackberry and Bing cherry. Accents of licorice, cocoa bean and perfumed cassis add depth along with underlying notes of earth, cola and toasty oak.

This Pinot is a mouthful, packed with ripe, juicy tannins that are fine grained and rich. It possesses an innate lively character and great overall balance. Structure like this will allow continued development far into the future.

Our tasting room host Lori Myers is quite the chef. Her version of a rich, savory lamb cassoulet is a winning match with Coopersmith Pinot Noir. We enjoyed this dish as one of our harvest meals, along with a salad prepared from our garden and fresh bread from our friends at Nightingale Bakery in Forestville. You can find Lori's creation on the Recipe Page at [www.merryedwards.com](http://www.merryedwards.com).