



2009 Merry Edwards Pinot Noir  
Russian River Valley  
Olivet Lane

This cherished vineyard walks in step with my career, matching my 37 years in winegrowing. It's been my pleasure to make wine from these grapes for 25 of those years. Such a long relationship has afforded me the opportunity to slowly and steadily discover what techniques, both in the vineyard and winery, bring out its best attributes.

For the past several years, we have supplied Bob Pellegrini with our organic mushroom compost, which he has generously applied to nourish these precious old vines. As the vineyard has matured, tonnage has dropped. The remaining grapes have higher tannin content, thus requiring fewer whole clusters in the fermenter. The demand for new oak has actually increased from about 40 to 80 percent over the past two decades.

An excellent vintage in general, this 2009 Olivet Lane is no exception, fully expressing its classically elegant personality. The stunning aroma is pure and focused — sweet, succulent red and black cherries, with a gentle hint of dark chocolate and spicy oak. The palate yields rich, floral fruit accented by a bit of black licorice, while the supple entry leads to a satisfying, luscious finish.

One of my favorite pairings for this Pinot Noir is the flavorful Liberty Duck locally grown here in Sonoma County by fourth-generation duck farmer Jim Reichardt. His classic preparation uses his original Love Rub, which you can find on our Recipe Page at [www.merryedwards.com](http://www.merryedwards.com). Enjoy grilled Yellow Finn potatoes and asparagus for a delicious and easy spring barbecue along with your glass of Olivet Lane!