



2014 Merry Edwards Pinot Noir
Sonoma Coast

This enticing and intricate blend includes 18 individual wine lots sourced from eight different vineyards located in this marine-influenced region. Ocean winds are an afternoon blessing, carrying cool fog to blanket these sites, sometimes late into the next morning. This weather pattern lengthens “hang time,” allowing good flavor development.

A broad spectrum of grape clones were incorporated — the old California “classics” Pommard, Swan and Martini, along with relative newcomers Dijon 115, 667 and 777. My own UCD 37 also contributed to this complex mélange. My wines crave lots of new French oak, so this supple wine benefits from the oak sweetness provided by 10 months of aging in 56% new barrels.

This Pinot has a lovely, intriguing aroma. It begins with cool-area fruits — huckleberries, lingonberries, currants, ripe strawberries, red raspberries and blueberries. Mexican cocoa, chai tea, cinnamon and nutmeg add warm spicy tones. Roasted nuts, morels and mineral notes form an ethereal impression of earthiness.

In the mouth, we find a smooth, even palate with good tannin and ample acidity just right for aging. A bit of cherry cordial and toasty caramel augments the long finish of this winsome Pinot.

A bounty of delicious crucifers in my home garden inspired me to create what I hope you will agree is a delightful pairing: *Merry's Cauliflower Cassoulet*. I serve this with a warm baguette and a Butter Crisp lettuce salad with avocados, crunchy cucumbers and Caesar dressing. You may find this dish among *Family Recipes* on our website.