



2013 Merry Edwards Pinot Noir  
Russian River Valley



This rare Pinot celebrates my 40th anniversary as a winemaker. I make this cuvée only once a decade, so by design, the wine is powerful and destined to age. This bottling's theme is a pure presentation of UCD 37 — my own clonal selection created in 1975. The composition represents the best of the 2013 vintage as a marriage of grapes from Coopersmith and Georganne vineyards. Only 15 barrels were selected for this singular blend. A special silkscreen created by Sonoma artist Rik Olson graces the bottle.

Opaque and deeply colored, this statuesque Pinot stuns the senses with its mouthwatering intensity. Ripe blackberry, black Bing cherry and dark chocolate are framed by rich, toasted oak tones. Savory accents of wild boar sausage and bacon layer with caramel, molasses and vanilla. Fresh rose, lavender and white pepper interlace so that the resulting composition seems weighty yet sophisticated.

Dramatic and rich, the mouthfeel builds equally in fruit and generous, smooth tannins throughout the journey from the juicy entry to the extended, luscious finish. Fruit-driven flavors echo the rich aromatics and expand in lockstep with the dense, yet supple, well-balanced palate.

Executive Chef Jacob Leatherman created an exquisite dish for my Vintner Weekend at Triple Creek Ranch, Montana, in June 2015. Titled simply *Lamb Stew*, the name downplays his innovative touches such as the inclusion of fennel and feta cheese. You may find his magnum-winning recipe at [merryedwards.com](http://merryedwards.com).