This beautiful vineyard is a star in our portfolio, taking its place as the “oldest child” in our family of estate vineyards here in Russian River Valley. Now 18 years old, she has reached maturity and can be looked up to by our younger plantings. Meredith presents a fine example of our dedicated and careful farming — her grapes make richer and more substantial wines each harvest.

This garnet-hued beauty dazzles us from the first sip with generous brambleberry fruit, blackberry liqueur, ripe blue plums, blueberries, cherries and black currants. This opening salvo is followed by savory charcuterie and chanterelles, caramel, cocoa, anise, fennel and white pepper.

White roses, wild strawberries, raspberries, framboise liqueur, cinnamon and vanilla drift over like an echo onto the palate. Its big entry displays ripe tannins, while the body is lush, bold and powerful. This Pinot is luscious and approachable, yet lengthens and broadens, building intensity through the dynamic, extended finish. As with previous vintages, this wine benefits and rewards the patient collector as it unfolds over time.

Smoked Duck with Warm Mushroom Paté and In-Season Fruit Glaze pairs beautifully with Meredith Estate Pinot. The dish was submitted to our perpetual Win a Magnum contest by our longtime tasting host Lori Myers. The duck’s gamey flavors tinged with fruit match perfectly with the earthy, yet fruity flavors of this cool-climate wine. You may find this winning entry on our Recipe Page at merryedwards.com. Enjoy!