



2014 Merry Edwards Pinot Noir
Russian River Valley
Flax Vineyard

This property on Westside Road illustrates the extreme soil diversity found in our appellation with its unusual rocky, mineral-enhanced Riverwash and Pajaro gravelly loam. The Pommard clone of Pinot Noir is a good choice for vines grown here in the warmer climate of the northern Middle Reach neighborhood of the Russian River Valley. Together these site-related attributes coalesce to shape this wine's distinct personality.

At 10 years of age, these vines and the wine they produce are just hitting their stride. 2014 is a showy vintage for Flax, with strong, forward aromas laced with all forms of cherry: dark Bing, Queen Anne, cola, cordial and chocolate-covered. Blackberry preserves, ripe raspberries and juicy elephant heart plums are succulent accents. On the savory side, we find smoked sage, roasted meats, cocoa, crystallized ginger and warm brown spices.

As the vineyard approaches maturity, we now begin to find the wine more approachable than in earlier years. Though firm, there is more suppleness on the entry. The palate fleshes out and builds, culminating in a long finish with a hint of minerality reflecting its site. Unfolding with aeration, this vibrant wine shows off its innate and undeniable potential for ageability.

Local journalist, cookbook author and Chef Michele Anna Jordan created *Venison Crepinettes*. This richly spiced dish pairs wonderfully with our Flax Pinot Noir. This recipe appears in her book *More Than Meatballs*. For more information and other great recipes, visit micheleannajordan.com.