



2014 Merry Edwards Pinot Noir
Russian River Valley
Olivet Lane

Olivet Lane is one of the oldest Pinot Noir vineyards in Russian River Valley. Born some 40 years ago, it has been my honor to make her wines since the early '80s. As a result, both the property and her owner, Bob Pellegrini, are old friends of mine. Over the years, this intimate relationship has allowed me to discover her best qualities and how to enhance her classic character. I have helped guide the vineyard's care by providing mushroom compost to reinvigorate growth. I have experimented with different techniques in the winery to intensify her best attributes – extended cold soaking, whole-cluster inclusion and different barrel regimes.

The beautiful 2014 growing season produced a lovely wine, fragrant with cherry blossoms, cherry cola, fresh Queen Anne and juicy Rainier cherries, as well as cordial cherries – a virtual symphony of *cerise*. Side notes of *Tizana* tea, red raspberry and currants join the chorus, adding layers of depth and complexity. Dark, subtle oak frames the luscious fruit with cardamom, vanilla bean, caramel and mocha. A generous, sweet complement of 80 percent new French oak amplifies the underlying grape tannins, creating soft full tannins across the entire palate.

My old friend and renowned Chef John Ash created *Pan-Roasted Salmon with Herb Butter* and *Beggar's Purse of Maitake Mushrooms* as a sumptuous pairing. The earthy flavors of both these dishes set off and contrast with the fresh, full-fruited qualities of our Olivet Lane. John will be awarded a signed magnum of this wine for his winning entry in our recipe contest. You may find this winner and more on our Recipe Page at www.merryedwards.com.