



2014 Merry Edwards Pinot Noir  
Russian River Valley  
Georganne

Georganne is growing up! With this vintage, we get a glimpse of the potential of this lovely vineyard. Planted in 2006, her wines to date have been flamboyant, juicy and appealing. Now her mature personality is beginning to emerge. She displays a brooding complexity and is not willing to reveal all of her layers at once, but teases the palate as they unfold with time and aeration. Even in the warm northern climate along Westside Road, her retained acidity creates an unusually fine balance. Clone *UCD 37* is a great match for the gravelly soils underlying this hillside property that overlooks the Russian River.

Our first impression is an aroma brimming with dark fruit, including black raspberry, boysenberry, elderberry, currant and wild *fraise du bois*. Next a floral perfume develops, unveiling lilac, violets, hibiscus, dianthus and fragrant blood-red roses. Brown sugar, *salumi*, ginger, white pepper, sweet paprika and crushed cinnamon add a savory, complex dimension to this intricate Pinot Noir.

Generous, polished French oak plumps up the body and creates a mouth-filling wine that is at first soft and silky. Tannins continue to build throughout the palate, contouring a firm, lasting finish with good acidity supporting this richness.

Longtime employee Jill Schlegel has created a rich dish to pair with this Pinot – *Lamb Couscous with Mushrooms and Heirloom Tomatoes*. The tzatziki sauce is a mouthwatering complement to the other rich ingredients. Our thank you to her is a signed 1.5-liter bottle of 2014 Georganne for this yummy *Win a Magnum Contest* winner!