



2013 Merry Edwards Chardonnay
Russian River Valley
Olivet Lane

I am delighted to be able to share with you another resplendent vintage of Chardonnay from Olivet Lane. This heritage property is located on a benchland overlooking the Laguna de Santa Rosa. Over 40-plus years, the deep, gravelly loam soils here have nurtured vines developing large trunks and deep roots. Sadly, its AxR rootstock is gradually succumbing to phylloxera, with fewer canes bearing precious fruit each year.

Flaxen with flecks of white gold, even the color of this wine is regal. The aroma is inviting, multifaceted and bright. Floral scents of honeysuckle, lemon verbena, cherry blossoms and white roses are interlaced with creamy lemon custard, tarte tatin and crème brûlée. Layers of ripe nectarine, peach, yellow raspberry and pink lady apple add a full-fruited dimension.

The palate is rich and full on the entry, showing fig, mandarin orange and papaya. Balanced with bright, lively acidity, the mouthfeel created is classic Russian River Valley through and through. The finale is a long, lingering finish, accented with a touch of hazelnut and vanilla.

For Christmas Eve dinner 2015, I came up with a new dish to replace our traditional crab feast – *Lobster Pasta with Creamy Tomato Sauce*. This Chardonnay was a luscious pairing counterpoising the rich lobster with the wine's bright minerality. For a side, we had freshly harvested, steamed broccoli from our garden, along with my Mom's *Angel Biscuits*. You may find this new creation along with other family recipes on our website at merryedwards.com.