This Pinot Noir is a mélange of eight different vineyards and 12 individual lots of wine. It was carefully crafted to personify the enduring character of the cool coastal region of western Sonoma County. The wines making up this attractive blend come from blocks generally planted to the Dijon selections of Pinot. These clones were developed specifically by French viticulturists to assure ripening in the climate of Burgundy. Not surprisingly, they also perform successfully in our own marine-influenced sites located within reach of San Francisco Bay and the Pacific Ocean.

The 2009 Sonoma Coast displays a perfumed delicacy that is immediately appealing, yet belies an underlying richness. Blueberries, fraise du bois and blue violets all effuse from the wine in an ethereal manner. Accents of milk chocolate and creamy wood spices add depth. Disarmingly supple, rich and full with a silky, graceful balance, this Pinot Noir has a sophisticated core of fine-grained tannin and fresh acidity. It will surprise you with its age-worthiness.

A delightful recipe for Grilled Scottish Salmon was submitted by our customer Josh Belenchia. Salmon is placed on a colorful bed of basil pesto orzo, surrounded by fried eggplant topped with tomato vinaigrette. For this delicious pairing, Josh will receive a signed magnum of Sonoma Coast Pinot Noir. Please visit our Recipe Page at www.merryedwards.com for complete details.