



2010 Merry Edwards Pinot Noir Sonoma Coast

The attractive profile of this richly elegant Pinot Noir was created by blending together five individual lots of wine made from several different clonal selections. Grapes came from diverse sites within the cool area bordering the Sonoma County coast. Each vineyard is strongly influenced by its close proximity to the Pacific Ocean only 10 miles away.

Immediately mouthwatering, this coastal wine's beguiling aroma displays fresh blueberries, huckleberries and dark crushed raspberries. The showy, luscious fruit is fresh and lifted, laced with scents of lavender and sweet foxglove. Brooding dark cherry adds complexity, heightened even further by a touch of cinnamon, cardamom and kirsch. On the palate, tannins are firm, yet smooth and balanced, creating a long, silky finish. Appealing now, this Pinot will develop even more grace with aging.

All of us here at the winery were yearning for something delicious to serve with this lovely Sonoma Coast Pinot. A winery friend, Jerry Patterson, satisfied this request by conjuring up a magnum-winning, original recipe for *Pork & Turkey Meatballs with Farfalle Pasta*. Serve with a warm loaf of French bread and oven-grilled fresh asparagus, drizzled with olive oil and dusted with parmesan cheese. You may find this dish in our recipe section at merryedwards.com.