



2011 Merry Edwards Pinot Noir Sonoma Coast

This Sonoma Coast Pinot shows off the virtues of grapes grown along the coastal boundaries of Sonoma County. Here the cooling influence of coastal fog and proximity to the Pacific Ocean allow fruit to ripen slowly and evenly. A blend of classic California and Burgundian clones, this graceful wine reflects its heritage, presenting a floral, fruity profile with contrasting earthy undertones.

A forward aroma of fresh blueberries, violets and sweet plums is balanced by savory truffles, reminiscent of the forest floor. Scents of raspberry liqueur, dark currants and cherry jam broaden the fragrance. Creamy oak adds highlights – nutmeg, powdered cinnamon and star anise. The firm acidity of the palate makes this a natural to pair with rich dishes. The finish is long and persistent with a complex touch of minerality. This elegant wine will reward both the eager consumer and those with the patience for cellaring.

A yummy recipe for *Smoked White Fish Pâté* was submitted to our Win a Magnum contest by Susan Evans. I had the opportunity to try it out recently for a family party. I served the pâté with a sliced baguette fresh from our local Nightingale Bakery and paired it with our Sonoma Coast Pinot Noir. Delicious and easy to make, it's a clear winner. Go to our website at www.merryedwards.com to find this and other recipe ideas.