Our Sonoma Coast Pinot Noir is a blend of grapes from five different vineyards located along the cool Sonoma County coast. Each site is within 10 miles of the Pacific Ocean, and so they are strongly influenced by the marine terroir. This mélange contains both classic California selections and the new generation of Dijon clones that thrive in this region.

This wine’s aromatic profile is attractive, showing a forward edge of warm brown spices, like cardamom and cinnamon, along with subtle, rich oak. As the wine opens, boysenberry and abundant red fruits – currants, plums and raspberries – reveal themselves. Scents of violets and jasmine create lovely accents and complexity.

In the mouth, a soft entry is followed by a smooth midpalate and a long, firm finish packed with spice and fruit. With nicely rounded tannins and good acid balance, this Pinot shows excellent aging potential.

Chef Mark Ellman of the Mala Ocean Tavern in Lahaina, Maui, submitted a winning recipe to pair with our Sonoma Coast Pinot Noir. It’s called *Steamed Clams with Ginger-Garlic-Black Bean Sauce*. Mark takes home a magnum for this yummy, tropical island dish. To learn how to prepare his creation, go to merryedwards.com.