



2013 Merry Edwards Pinot Noir
Sonoma Coast

This stylish Pinot reflects the nature of its coastal growing environment. The chilled evening fog billows in from the ocean during the late afternoon and recedes gracefully by midmorning, leaving in its wake cool, refreshed vines. A blend of 14 lots, it combines the multifaceted attributes of various locations within the Sonoma Coast area, different grape clones, a range of fermentation regimes and assorted cooperage selections.

Forward and lively, this wine has an easy, inviting personality. Its feminine side shows dried rose petals and violets along with ripe, luscious strawberries, red raspberries, huckleberries and fresh berry compote. Its masculine dimension adds black currant, savory chanterelle, cardamom, oolong tea and sweet tobacco to the mix. All this is wrapped in a mantle of subtle, well-integrated French oak hinting of warm brown spices.

The palate is balanced and seamless, bright yet silky, juicy with a hint of minerality. Tannins are smooth and lush in the mouth, complemented by good acidity. There is hidden power behind its gentle exterior, indicating a long future for this Pinot Noir.

Joanne Williams, a local Pinot Noir grower and nutrition blogger, created a delicious vegan pairing for this wine, *Spicy Quinoa with Asparagus and Shiitake Mushrooms*. She is now a two-time magnum winner in our ongoing contest. Find this among other yummy contributions on our recipe page at merryedwards.com.