2001 Merry Edwards Pinot Noir
Sonoma Coast

Our newest wine comes from grapes grown in the Sebastopol Hills area of Sonoma Coast, on the southernmost edge of Russian River Valley. This Pinot Noir reflects its cooler, coastal terroir with compact fruit flavors, refined elegance and structure. The aromas and flavors convey red fruit -- raspberries and cherries -- with a beguiling hint of lavender.

I produced this Pinot Noir from five carefully selected clones: three from Dijon, France and two classic California clones (Mount Eden and Swan Selection). Careful handling, including minimal racking and a light filtration prior to bottling preserved the wine’s succulent fruit and natural acidity. The wine aged for ten months in French oak coopered by my favorite Burgundian barrel makers.

The fruity, firm backbone of my Sonoma Coast Pinot Noir balances richly sauced pasta dishes such as handkerchief lasagna with mushrooms and asparagus. Chicken grilled with lavender is another flavorsome pairing. As this winedevelops with age, it will open like a rose, deepening the round, complex qualities typical of my Pinot Noirs.