2004 Merry Edwards Pinot Noir
Sonoma Coast

My cool climate Pinot Noir has all the attributes of its coastal terroir: concentrated fruit, solid structure and fine tannins. In the mouth, this luscious wine softens, coating the palate and lingering well beyond the first sip.

To compose this blend, I vinified fifteen separate wine lots from grapes grown on my estate vineyard located in the cool, Sebastopol Hills. Its firm backbone reflects both the region and the structure provided primarily by Dijon clones. The wine aged gracefully for ten months in sixty-three percent new oak coopered by Tonnelleries Mercurey and Doreau.

This Pinot’s delectable aromas capture dark cherries and plums, sweet pipe tobacco, a hint of new suede leather and a touch of licorice. Its solid, sculpted body literally melts in the mouth providing a long, round finish. The complex, mouthwatering character will deepen as the wine ages.

I frequently serve this full-flavored wine as a first course pairing for homemade ravioli stuffed with wild mushrooms, bouillabaisse with rouille or King salmon tempura. Recently a chef brilliantly paired this Pinot Noir with whole calamari stuffed with duck leg confit.