2006 Merry Edwards Pinot Noir
Sonoma Coast

The profile of our Pinot Noir from Sonoma Coast emanates from its cool region parentage. Vineyards rooted within ten miles of the Pacific Ocean manifest this marine influence in the luminescent, sleek character they impart. The core of this 2006 vintage is fruit grown at Meredith Estate. The lower elevation of the hillside vineyard is often ten degrees cooler than the top, yielding some of our latest season fruit. Complementing this is a late harvest of Tobias Glen, another cool site located in Forestville. We augment this blend with grapes from the two blocks of Dijon 828 harvested from Coopersmith.

Fourteen different lots were used to build this cuvée aged in fifty-six percent new French oak. Its bright aroma effuses floral accents of violets laced with blueberries, black raspberries and a hint of exotic brown spice. In the mouth, this graceful Pinot has firm yet approachable tannins. Mineral notes are dusted with sweet cocoa to complete the appealing palate. Somewhat shy when young, this coastal wine displays an intriguing complexity that will blossom with age.

Porcini puffs or wild mushroom frittata as an appetizer complement this elegant Pinot. Another favorite of mine is pan seared scallops over saffron infused brown rice. Chicken baked in a clay pot with garden vegetables is also a succulent pairing.