



2009 Merry Edwards Pinot Noir Russian River Valley

Every year, I craft this regional Pinot using an intricate blending technique. I begin by creating our vineyard designated wines, each of which showcases a unique terroir within the expanse of our diverse appellation. Then I choose from the remaining lots those I intend for this wine. Even in this larger blend, the addition of a single barrel can make a significant difference. For 2009, I made my selection from Klopp Ranch, Meredith Estate, Coopersmith and Olivet Lane. Pulling from our best vineyards, I was able to form a blend that reflects the ebullient profile of the entire Russian River Valley.

The first clue to the exceptional nature of this vintage is reflected in the deep garnet color of this Pinot. Then follows the strikingly impressive aroma — ripe and rich, packed with dark cherry, blue plum and lingonberry. Cola and cocoa powder dust the fragrance along with floral notes and a savory undercurrent. The largess of the fruit spills over into the palate resulting in a deeply succulent mouth-feel. There is a sophisticated balance here, found in the seamless evolution of this wine from start to finish.

Longtime customer Art Martin came up with an easy and versatile dish to pair with this Pinot. You can find it on our Recipe Page at www.merryedwards.com. His recipe for Braised Short Ribs uses Aloha Shoyu, which has a caramelized, earthy flavor that complements this intense, fruit-packed Pinot. For his winning entry in our ongoing contest, Art has received a signed magnum of Russian River.