2004 Merry Edwards Pinot Noir  
Russian River Valley

This wine will convince any Pinot Noir lover that Russian River Valley produces the main course of all Pinots. Blended from grapes grown in five of the region’s most acclaimed vineyards – including Meredith, Klopp and Olivet Lane – the wine delivers all that our appellation is famous for – luscious fruit, plush texture and supple tannins.

Beginning with the cold soaking of whole berries, I vinified the grapes from each vineyard separately, then blended the lots to highlight the kaleidoscope of appealing qualities so typical of our region. Ten months in fifty-two percent new French oak barrels elevated the wine’s generous fruit aromas and flavors.

Succulent red fruit, exotic brown spices and a gentle hint of white tea introduce this complex wine. Sweet and luxuriously soft, the wine offers a bounty of pleasures on the palate. The elegant finish is long, rich and creamy.

At home I serve my Russian River Valley Pinot with all manner of fowl: quail, squab, Guinea hen, duck, goose and pheasant. The wine’s substantial fruitiness pairs well with any meat that favors a fruit stuffing or sauce, like rabbit or pork. My husband Ken’s paella with lobster and saffron is a delicious foil for this main course of Pinots.