



Merry Edwards Winery

RUSSIAN RIVER VALLEY

2007 Merry Edwards Pinot Noir Russian River Valley

Crafting a wine which incorporates the diversity of our region into a single, focused expression is an invigorating and challenging task. It allows me the annual opportunity of blending to highlight the kaleidoscopic character of Pinots from our appellation. This year's cuvée includes twenty small production lots of wine made from seven different vineyards showcasing Russian River Valley.

Echoing the mood of the harvest, the personality of this wine conveys a strikingly pure fruit character. The deep garnet color is a prelude to its ripe, dark fruity aroma. Nearly all the descriptors common to Pinots from our Valley come to mind – black cherry, cola, blueberry, black currant and raspberry are tinged with rich cocoa, chocolate and nutmeg. Each time you return to the glass, another intriguing layer reveals itself. The rich fruit carries forward into a boldly structured palate which is bright yet smooth with a seamless, luxurious finish.

This substantial wine pairs well with lively food flavors. Merry created a new dish she named Chicken Valentine, which was shared with friends on February 14th. For this tasty entrée, chicken is rubbed with spices, and then oven roasted with oil cured olives, pancetta and wine. You can find this, and other family favorites, on the recipe page at www.merryedwards.com. Barbequed pork loin is always a great option with Pinot. Ken makes his own apple butter and uses it as a base for the marinade. He likes to presents this with a mélange of mushrooms, stir-fried in olive oil, and served with oven roasted baby potatoes.