



2013 Merry Edwards Pinot Noir
Russian River Valley
Coopersmith

This jewel is planted on the crest of the Laguna Ridge formation in the well-drained Goldridge sandy soils that make this western area of Russian River Valley famous. From the tiny six-acre vineyard surrounding the winery, we produce only a small amount of delicious wine each year. A solid favorite with our customers from its first release in 2004, this appealing wine reflects my husband Ken's gregarious personality.

Each of our vineyard designates offers a unique and enduring profile. Coopersmith is traditionally recognized for its signature aroma of cocoa and cocoa powder. This initial impression expands to reveal dark Bing cherry, raspberry liqueur, red currant and saffras. Savory elements of lightly toasted brown spices and toasted walnuts arise from this wine's affinity for a generous allowance of fine François Frères oak.

The lavish fruit spills over into the palate, creating a ripe, juicy entry. Substantial yet smooth tannins frame this bounty, creating a broad, mouthwatering wine with an exceptionally long, lingering finish. With its abundant fruit, fine-grained tannins and great balance, this Pinot shows the hallmark qualities needed for long-term aging.

Craig Adcock of Belly Up Bar-B-Que in Kansas City created a unique, tasty dish he calls *Barrel-Stave Salmon*. His magnum-winning entry makes a rich pairing with this sumptuous Pinot Noir. Enjoy Craig's method of preparing salmon following his recipe found on our website.