2006 Merry Edwards Pinot Noir  
Russian River Valley  
Coopersmith

For our Laguna Ridge site, my husband Ken and I originally chose two clones of Pinot for planting in 2001. The first was Dijon 828, much raved about in Burgundy and “imported” to the United States in a suitcase. The second was UCD 37 which I personally selected from Mount Eden Vineyard in 1975, and then heat treated at the University of California at Davis, to remove any viruses. Over the ensuing vintages we have evaluated both and determined my UCD 37 to be the perfect match for the terroir at Coopersmith. Due to its success, over the past two years we have converted the remainder of the vineyard to this clone.

With every vintage, the wine from this location gains in depth and complexity. This mouthwatering Pinot Noir displays a beautiful array of red fruits – cherry, raspberry and wild strawberries – with a dusting of its hallmark cocoa. In the mouth, the palate builds in length to the luxurious richness of velvet. It continues to unfold in the glass, gaining momentum toward a memorable finish.

At home, Ken and I might pair it with succulent, roast Liberty Farm duck served with wild morel mushrooms in cream. Another of our favorites is barbequed pork tenderloin and Ken’s oven-roasted garlic potatoes. Braised local rabbit and cipollini onions, drizzled with a rich Pinot Noir reduction sauce, will show well with this full bodied wine.