



2010 Merry Edwards Pinot Noir
Russian River Valley
Klopp Ranch

My quarter-century partnership with Ted Klopp continues to yield amazing wines. With his daughter Lauren involved in managing the vineyard, the vines are now experiencing a woman's point of view! In 2009, a block of clone Dijon 777 was converted from standard cane pruning to gyot. This simple change allowed these grapes to be included in the blend for the first time, along with some Dijon 667 and Swan selection fruit. More changes are in the works! This winter, an older section of Pommard was reoriented to a north-south alignment, which will most certainly enhance quality.

The current vintage is classic Klopp through and through. The inviting, intense aroma is loaded with dark brambleberry, rich cherry and black raspberry. This bold fruit is laced with savory, toasty vanilla and star anise along with notes of cola and dark cacao. In the mouth it reveals firm, substantial yet smooth tannins giving the finish an unctuous feel.

Veal Milanese Guido Style was created by longtime customer John Guido in what he describes as a *marriage* for our Klopp Ranch. His recipe is based on the traditional dish – with a few creative twists. The pounded veal rib chops are breaded with panko and are accompanied by a refreshing chopped salad. Another delicious winner in our recipe contest!