



2008 Merry Edwards Pinot Noir  
Russian River Valley  
Meredith Estate

It is with great pride that we introduce the 2008 vintage from our own Meredith Estate – a full decade after its planting in 1998. The vines have matured beautifully over the past several years and now produce wines of expanded depth and intensity. We feel our investment in this lovely Sebastopol Hills property, located on the southern edge of Russian River Valley, is yielding wonderful results!

A dramatic Pinot, it virtually leaps out of the glass, totally capturing our attention. When we explore a glass of this wine, our first impression is a rich, mouthwatering perfume of violets and blueberries. With further aeration, multiple layers reveal aromas of candied black cherry, cocoa and cinnamon. The palate is generous with masses of dark fruit. Its tannins are smooth, sleek and richly integrated – imparting a silky plushness to the mouth. Superbly balanced acidity gives this Pinot an elevated feeling as though it's a poised dancer – a true indication of longevity.

Check out our Recipe Page at [merryedwards.com](http://merryedwards.com) for a delicious creation by Chef Douglas Keane of our treasured local restaurant Cyrus. You will find *Roasted Quail with Black Mission Figs, Fennel and Pine Nuts* makes a wonderful main course when paired with Meredith Estate. Mushrooms form a reliable flavor bridge to unify the tastes of this dish with the wine. At home, we serve a side of bok choy, sautéed in butter and chicken broth, with multigrain bread from our local bakery.