Established in 1998, this vineyard is our most mature estate planting. It’s located in the cool southern region of Russian River Valley known locally as the Sebastopol Hills. We farm with little irrigation on this steep hillside as the roots probe deeply into the fractured sandstone that underlies a thin layer of topsoil. Minimizing applied water allows us to direct all of the vine’s energy into fruit development, maximizing color, flavor and body in the resulting wine.

Meredith’s special terroir creates wines of elegant intensity exemplified by this 2010 vintage. It literally unfolds out of the glass layer by layer. The aroma opens with ultra-ripe dark cherry, black raspberry, deep blue plum and loganberry. Next hints of lavender and violet unfurl along with accents of toasty oak and crushed clove. This weighty Pinot is full in the mouth with plush, fine-grained tannins creating a velvety finish.

As a match for this wine, local chef Loren Ettinger fashioned a wonderful dish – Exotic Mushroom, Caramelized Onion and Blue Cheese Turnovers with Puy Lentils, Chestnuts and Root Vegetables. Even though this recipe requires substantial preparation, I can personally attest to its earthy deliciousness. As a side dish, prepare a crunchy salad of arugula with julienned celeriac and apples. Make it yourself by visiting our recipe section at merryedwards.com. Enjoy!