Our foundation vineyard, Meredith Estate, continues to amaze and reward us each year with the deeply colored, intense wine it produces. Planted in 1998, this Sebastopol Hills property has exceeded our expectations, producing wines that gain in complexity and depth each vintage. Even the bountiful 2012 harvest could not hold back its striking development.

A virtual tapestry of aromas and flavors, this Pinot’s initial display is packed with cool-area fraise du bois, blueberry, boysenberry and stone fruits. The wine’s intense fragrance is seamlessly interwoven with cassis, chanterelle mushroom, nutmeg and oolong tea. Scents of roses and wildflower blossoms waft through this vivid fabric, adding even more vibrancy.

The palate starts out rather supple and smooth, revealing its true power once it builds to a rich, full, extended finish. Another spectacular example of this property, Meredith has the fruit profile, structure and capacity to mature in depth and finesse for many wonderful years to come.

*Veal Chop with Oyster Mushrooms and Provencal Tomato* was created by Chef Michelle Rocca Milligan of Carlsbad, California. The richness of the dish is a delicious complement to this Pinot Noir. A signed bottle is on its way to Michelle, who was a successful entrant in our ongoing Win a Magnum Contest. Find this entrée on our Recipe Page at merryedwards.com.