



**Merry Edwards Winery**  
*R U S S I A N R I V E R V A L L E Y*

**2005 Merry Edwards Pinot Noir**  
**Sonoma Coast**  
**Meredith Estate**

I will always treasure my namesake vineyard, my first true adventure as a winegrower. Making wine from the ground up became a reality for me when my husband, Ken, and I planted my collection of handpicked clones and rootstocks in 1998. This diversity has allowed me to craft wine of consistent personality and quality each year.

In the cool 2005 vintage, a block of late-ripening Dijon 115 fruit surpassed all others, becoming the core of the blend. I complemented this selection with small amounts of Dijon 667, a Swan selection and my own classic UCD 37. In the winery I used *Méthode à l'Ancienne* protocols for fermentation. Aging ten months in seventy-three percent new French oak enhanced the wine's deep fruit characteristics and sleek structure.

This Pinot Noir offers generous aromatics of blackberries, raspberries and anise with an exotic hint of cardamom. Supple, rich flavors are framed by firm tannins, creating a lush palate. The wine is powerful and well structured, promising longevity and graceful aging.

This wine is a perfect match for a juicy pork roast or grilled duck breast with a reduced blackberry sauce. As the days shorten, Meredith Pinot Noir served with a ragout of mushrooms, black beans and whole grains will warm your heart.