



2010 Merry Edwards Pinot Noir  
Russian River Valley  
Olivet Lane

Olivet Lane endures as an elegant, shining star in our portfolio. My relationship with this vineyard has been growing since 1986, when I first met the owner, Bob Pellegrini, now my good friend. The vines are nearly four decades old, and I have been privileged to work closely with these grapes for more than 25 years. It has been a wonderful experience to craft wines from one of the oldest Pinot Noir estates in Russian River Valley. At our company Christmas party in 2011, we enjoyed a 10-year magnum vertical from 2000 through 2009 – the longevity of Olivet Lane is impressive!

This wine's color is a beautiful, deep garnet hue, reflecting the unusually low yields common to the 2010 vintage. The aroma is intricate and beguiling – full of juicy Queen Anne cherries and mouthwatering dark fruit. Floral notes of roses, oak spice and a hint of black licorice add a layered, vibrant complexity. All of this generous fruit spills over into a palate that is satiny and incredibly rich. At release, this exquisite Pinot is showing only a tantalizing glimpse of what the future holds.

Taron Huckle, our talented in-house chef, has created delicious Duck Meatballs with Pancetta Mushroom Cream to pair with this vintage. The meatballs can be served as an appetizer or they can be served over bowtie pasta topped with crushed pistachios and garden fresh broccoli on the side. You will find this dish on our Recipe Page at [www.merryedwards.com](http://www.merryedwards.com). Yum!