I have been making wine from this Westside Road property since its first harvest in 2004. With this vintage, the vineyard turned 8 years old. The resulting wine announces its coming-of-age by showing off some of its true potential based on terroir and clonal heritage. The Pommard clone planted there has shown itself to be a consistent winner at the warmer, northern reaches of the Russian River Valley.

The deep color of this Flax portends that this wine will be an outstanding example of the 2012 vintage. Highly aromatic, it flaunts rich, forward dark Bing cherries, boysenberries, blueberries, blue plums and perfectly ripe strawberries. White pepper, violets, cocoa powder, fresh earth and black currant lend mouthwatering highlights. Folded into this complex mix can be found oak spice, anise and meaty-smoky bacon accents.

The aroma’s sweet fruit literally spills over into the palate, accompanied by good acidity – both important attributes for long-term aging. This Flax Pinot shows more full, soft and restrained tannins than usual for this stage of development – a sign of the vineyard’s growing maturity.

A wonderful pairing for this wine was created by our old friend and newest member of our sales team, Joe Gambrell. The magnum-winning recipe for Heirloom Mushroom Brie Burger shows a bit of his South Carolina roots and can be found on our Recipe Page at merryedwards.com. Enjoy!