



2013 Merry Edwards Pinot Noir
Russian River Valley
Flax Vineyard

The soil at this Westside Road location is substantially different than that found at our other more sandy Russian River Valley sites. There are so many rocks that each season, more are piled up along the vine rows to keep them out of the way of tractor work. This rocky soil gives a unique firm profile to the wine's texture, development and longevity. In addition, the classic Pommard clone planted here is uniquely well-suited to this warmer, northern Middle Reach area of our appellation.

Deep in color, this Pinot shows off its signature aroma composed of cherry, dark berry, cassis, plum, blueberry preserve and cola. This initial expression is generously layered with milk chocolate, toffee and vanilla. Star anise, coffee, savory morel mushroom and a bit of fresh earth build even more complexity.

On the palate, the entry is soft and lush, with mouthwatering acidity and tart red cherry on the long finish. The tannins are firm and almost chewy — classic Flax, through and through. As always, this wine will blossom with long-term aging and so is a worthwhile addition to the cellar of the patient collector.

Our resident webmaster, Jill Schlegel, recently revised a recipe inspired by her Grandma Molly's chopped liver appetizer that she made on special occasions. Serve with crostini, slices of crusty baguette or your favorite crackers along with a glass of Flax Pinot Noir. Look for this recipe contest winner at merryedwards.com.