



2012 Merry Edwards Pinot Noir  
Russian River Valley  
Georganne

This young vineyard continues to enchant us with lovely wines each harvest, even at its tender age of six years. Georganne represents the clear-cut, positive effects our evolved farming techniques have on raising vines in order to produce stunning wines. It has been a rewarding experience to watch this development and see how quickly our customers have fallen in love with her wines.

The aroma opens with scents of freshly baked blueberry pie, boysenberries, raspberries, black currants and dark cassis. Rich vanilla, cocoa powder, allspice and cinnamon add luscious accents to this mouthwatering Pinot. An elusive floral note – perhaps lupine or hibiscus – enthralls us even further.

A gentle entry to the palate evolves into increased richness in the midpalate. This expansion culminates in a smooth, sumptuous finish. Georganne definitely will gain even more breadth, depth and complexity as it spends time in your cellar.

Ken and I recently cooked up a dish to pair with this Pinot Noir: *Duxelles Stuffed Leg of Lamb*. You will find it at [merryedwards.com](http://merryedwards.com) under Family Recipes. We roast small French fingerling potatoes in the pan, along with the stuffed leg, turning them occasionally to coat with the lamb drippings. These are served as an accompaniment to the lamb, along with fresh, steamed purple cauliflower or broccoli, also from our winter garden.