This Pinot Noir vineyard continues to delight us with her precocious development. At only seven years of age, she shows a rapidly deepening maturity, reflecting her careful upbringing. To ensure the fruit is protected from peak summer heat, rows were oriented so that the sun falls directly on the top of the vine canopy at midday. Within the rows, vine spacing was determined by underlying soil conditions, thus plants were placed 4, 5 or 6 feet apart, depending on expectations of vigor. Irrigation is also customized to support this variable spacing, even within the same row. All this ensures even ripening of fruit with maximum color and flavor.

With the current vintage, Georganne shows off a rather saucy demeanor. The dark ruby color is the first indication of the depth of fruit extraction. As an opening salvo, the dense aroma is packed with mouthwatering sweet cassis, wild blackberry pie and chocolate-dipped black cherries with a glimmer of rose and lilac. Savory notes of umami, fresh earth and toasted almond add to this rich core. The palate is broad and dynamic, setting the stage for long-term aging with its generous tannins, soft oak richness and lifted finish.

Such an opulent Pinot demands a bold pairing. Newlyweds Madison and Keith created their unique Hollanders’ BBQ Chicken Pizza, which easily won a magnum for their creativity. You, too, can enter our ongoing Win-a-Magnum Recipe Contest! Find this winner and others on our website at merryedwards.com.