



2010 Merry Edwards Chardonnay  
Russian River Valley  
Olivet Lane

We are excited to present our first single-vineyard Olivet Lane Chardonnay to you! What a privilege to be able to make wine from these 38-year-old vines. My friend Bob Pellegrini allowed me to select the exact rows for this production and then do a special thinning to heighten quality. The resulting rich wine is irresistible! Fully barrel fermented, it was barrel aged for 10 months in French oak, 38 percent new. Our barrel regime heightens flavor development through intensive biweekly lees stirring. In addition, this Russian River Valley fruit is renowned for retaining good pH and acidity even after a secondary malolactic fermentation is complete.

Picking up a glass of this wine, its lovely platinum hue portends the opulent character to be revealed. The deeply mouthwatering aroma is creamy with scents of nutmeg, vanilla and luscious crème brûlée. The palate opens with inviting flavors of papaya and ripe persimmon, balanced by a fresh accent of minerality on the extended, full finish.

To pair with this wine, Michele Snock submitted her winning recipe for Lemon Risotto with Asparagus. I love the versatility of this dish and its compatibility with many diets. It can be served with or without parmesan. It is gluten free and vegetarian, while omnivores can add chicken if desired. Michele will be receiving a magnum of Olivet Lane Chardonnay for her efforts. Be inspired to submit your own recipe to our Win a Magnum Contest at [www.merryedwards.com](http://www.merryedwards.com)!