



2014 Merry Edwards Chardonnay
Russian River Valley
Olivet Lane

I began making Chardonnay from this vineyard in 1991 as consulting winemaker for the Pellegrini family. Over the next decade, I explored the vineyard and matched techniques to blocks. Some of the grapes were made into a fresh, tank-fermented style. My personal favorite was making the barrel-fermented reserve for their Olivet Lane label. In 2010, my friend Robert Pellegrini made me an irresistible offer: I could select grapes from my favorite rows on the west side of the property. This was compelling, as I selected this area a decade before for their reserve program. That 2010 vintage was the first in a string of exceptional wines I have been privileged to make from this 1973 planting.

The 2014 vintage has provided us with a stunning example of what this vineyard can produce. Its intense aroma is packed with crème brûlée, peach cobbler, lemon meringue pie, Fuji apple, rose petals, ripe pineapple, sweet tangerine and passion fruit. Honey, toasted hazelnuts, caramel and cinnamon provide complex accents.

The entry is extremely lush and creamy joined by all the aroma components unfolding across the palate. With all of this richness, the vibrant acidity creates an exquisite, diamond-bright balance. To say this wine will age well is an understatement!

I pair this Chardonnay with my *Roasted Sunchoke Bisque*. The nutty flavor of this unusual vegetable is intensified by roasting while the hazelnuts deepen this even more. The rich creaminess mirrors the wine's lavish character while setting off its vibrant acidity.