



2015 Merry Edwards Pinot Noir
Russian River Valley
Coopersmith

Coopersmith vineyard exemplifies the characteristics created by the classic Gold Ridge soil that Russian River Valley is so famous for. The early miners in California would be astounded to find that there's another type of gold in "*them thar hills*"! The deep sandy soil has fine drainage qualities, allowing us to control vine hydration. This important quality helps form the rich color and tannins in grapes grown in our appellation.

The wine's aroma displays the enduring savory profile of this vineyard right up front — dark chocolate, cocoa powder, milk chocolate and mocha. Rainbow peppercorns, caramel, licorice and sarsaparilla add intriguing elements. Rich, fresh blueberry fruit, syrup and jam are dominant, augmented by ripe Bing cherry, fig, blackberry and boysenberry.

The palate shows a berry-filled, supple and sleek entry with spice, toasty oak and coffee. Approachable tannins elevate the midpalate, while the finish is elongated and highlighted with fig, vanilla and brown spices. This generous Pinot has a history of aging beautifully, so cellaring is highly recommended.

An original recipe for *Creamy Blue Stuffed Chicken Breast with Caramelized Red Peppers* was created by Linda Oertel, one of our longtime tasting room hosts. The mild creamy blue cheese and caramelized feature of the dish are a classic pairing with the ripe, dark fruit flavors of our Coopersmith Pinot Noir. Linda wins a signed magnum of wine for her outstanding entry!