



2015 Merry Edwards Pinot Noir
Russian River Valley

Some wonderful wines came out of the 2015 vintage, including this Pinot, which reflects the compelling profile of our home appellation. Six different clones grown in six vineyards were fermented individually to produce a dozen small, distinctive lots. Old favorites from California include the Swan and Pommard selections, while the French Dijon clones 115, 667 and 777 add diversity to the mix along with my own UCD37.

Ripe red raspberries, blueberry pie, dark cherry preserves and blue plums vie for attention in the intense aroma. Floral scents of lilac and roses are apparent along with cola, milk chocolate and savory mushrooms. Fine French oak frames all this abundance, providing lushness without being overbearing.

Generous fruit spills over into the palate. Added to this are flavors of artisanal chocolate-hazelnut spread, fig compote, lingonberries and cocoa powder. The acidity is lively — the mouthfeel is full and juicy — the finish long. Every swirl of the glass reveals more, promising long life for this Pinot Noir, and beckons the sampler to take just one more sip.

My husband, Ken, loves vegetables, so I came up with a hearty *Minestrone Stew* to pair with our 2015 Russian River Valley Pinot. It's really designed as a main course. Serve with a hunk of local whole grain artisan-style bread for dipping. Add a salad of butter leaf lettuce, avocados and mandarin oranges tossed with a creamy, mustard-laced vinaigrette. This makes for a light, healthy early spring dinner.