Vines in this cool coastal area of Sonoma County feel the strong marine influence of both the San Francisco Bay and the Pacific Ocean. Five lots of wine make up this lovely, ethereal blend, combining four clones: Dijon 115 and 777 along with my own UCD 37 and my mentor Joe Swan’s selection. The 2015 vintage was quite shy in overall production. This region had very poor fruit set — the result for us was a yield of just 1,100 cases.

This attractive Sonoma Coast Pinot is lively and bright from the outset. The nose literally pops with a potpourri of wild berries, perfumed rose petals, lavender and spice. Swirl a glass of this wine — scents of luscious strawberry-rhubarb pie, peach and citrus blossoms, pomegranate and red currant are revealed. Savory notes of sage, prosciutto and cedar are also present in the mix, complementing the profusion of fruit.

Balanced, elegant and graceful, this wine’s focused aromatic complexity glides evenly onto the palate. A flashy mouthfeel offers racy acidity, a perfect foil for the mellow, smooth tannins. The finish is lasting and sustains its fresh impression throughout.

I created a Rustic Galette to pair with this Sonoma Coast Pinot Noir. It can be served as an appetizer, a first course or even makes a nice centerpiece for a luncheon. Savory mushrooms and goat cheese meld nicely with leeks, peas and asparagus in this appealing vegetarian dish.

Please visit our website at merryedwards.com to learn how to prepare my dish.