



2015 Merry Edwards Chardonnay
Russian River Valley
Olivet Lane

This treasured vineyard is still spinning out incredible wines well into its fifth decade. Bob Pellegrini and his daughter Alexia have begun the long-term process of replanting, using cuttings taken from the old vines to ensure that the heritage of quality continues into the future. Our designated rows are still preserved, allowing us to produce this excellent vintage.

The wine's heady perfume is mouthwatering and enticing. Extended time on the lees and biweekly stirring have developed an opulent aroma reminiscent of ripe, baked apples and crème brûlée with fresh-grated nutmeg and vanilla. This complements the underlying, expansive spectrum of orchard fruits — white peach, nectarine, Golden Delicious apple and Anjou pear. Scents of David Austin roses, jasmine and tuberose add even more fragrance.

Highly textural, this Chardonnay shows off a decadent palate that is weighty and voluptuous. A hint of racy, sweet Meyer lemon balances a rich core, creating a harmony of opposites and leading us to a bright, lifted and lasting finish. It virtually beckons us for a second sip and promises much still to come!

One of our former tasting hosts, Amanda Kupiec, created *Poached Salmon with Lemon Caper Cream Sauce, Asparagus and Basmati Rice* to pair with our Olivet Lane. The citrusy, briny cream sauce combines with the rich, tender poached salmon to highlight the beautiful balance and enticing fruit components of our luscious 2015 Chardonnay. Simply sumptuous!