



2016 Merry Edwards Pinot Noir  
Russian River Valley  
Coopersmith

Coopersmith vineyard surrounds our winery home here on Laguna Ridge, overlooking the Laguna de Santa Rosa. Its famous soils — Gold Ridge loam and the redder Sebastopol series — are sandy and deep, creating great drainage, a necessary condition for growing an exceptional Pinot Noir. Entirely planted to my own UCD37, this clone is distinctive for the tiny berries it produces — deep in color and rich in tannins, which in turn create great mouthfeel.

Since its bottling last August, this Pinot has developed an exciting, intense aroma loaded with its signature cocoa butter. It's syrupy and thick with blueberry jam, black cherry, dark bramble fruit and cassis. It's a *one-cooper* wine, preferring to age comfortably each year in only François Frères barrels, which impart notes of exotic spices, thick-cut bacon and prosciutto.

The palate shows off a rich, ripe entry and then reveals a long, smooth finish, supported by good acidity. Tannins are firm, yet juicy and generous, providing great structure and ageability.

Tasting host Mike Power becomes a three-time magnum contest winner with this locally inspired recipe for *Grandma Power's Pheasant Stew*. Mike says, "My mom has been making this for us since I was 12 years old and first started hunting. Around Sonoma County, there is a very large Chinese ring-necked pheasant population and this is what we hunted most growing up here. These birds are pretty lean, so a stew is a great fit for cooking them." Enjoy this compatible pairing with our Coopersmith Pinot.