



2016 Merry Edwards Pinot Noir
Russian River Valley
Georganne

Our lovely estate vineyard has an easterly view of the Russian River from its rolling hillside along Westside Road. Nestled among a growing cadre of famous neighbors, its own reputation is for consistent, fruit-forward Pinot Noirs of UCD 37 heritage. This area is the warm northern edge of the appellation, giving us an early start to the vintage each year.

This ruby-colored beauty has an exuberant fragrance of fresh raspberry, elderberry and blueberry, along with a hint of violet. As the wine opens, more dark fruits unfold in a rich progression along with bramble berry pie touched with allspice, cinnamon and cardamom. Subtle vanilla and lightly toasted oak frame the fruit, adding opulence, along with savory notes of mushroom and fresh earth.

On the palate, this Georganne is sleek with smooth, fine-grained tannins. As this vineyard enters her second decade, she's showing a refined elegance and a bit of smoky mystery on the finish. All of this bodes well for a long life for those who can wait!

My friend Teresa Tachovsky created a *Braised Stuffed Breast of Lamb*. This dish pairs beautifully with our 2016 Georganne. The dried fruit flavors enhance the complex, fruity character of this Pinot, while the balsamic and wine ingredients offset its richness. Serve this lamb with a crisp butter-lettuce salad tossed in a simple citrus vinaigrette, and tiny new potatoes roasted with olive oil, fresh rosemary and a few garlic cloves.