



2016 Merry Edwards Pinot Noir  
Russian River Valley  
Olivet Lane

I have been making Pinot from this vineyard since the mid-1980s, when I first met the owner, Bob Pellegrini. In the early 1990s, I made his family's first Olivet Lane Pinot Noir for his own brand. When we started the *Merry Edwards* brand in 1997, Bob offered me a small amount of grapes from the property, allowing me to make our first single-vineyard Pinot. It's an honor to be part of his extended family, continuing to make wine from this heritage vineyard.

A complex, showy and exciting wine, its aroma is packed with baked cherry pie, dark blackberry jam and cherry cordial. Profuse scents of violet, lavender and red roses add elegance and depth. Savory hints of olive tapenade, cola, black pepper and rich French oak complete the portrait.

Sweet fruit expands aromatically on the palate. This Pinot is profoundly mouthwatering with richness that builds, balanced by classic Russian River Valley acidity — it begs to be paired with food.

For a special dinner, I created a sumptuous dish of *Roasted Quail with Leek, Fig and Mushroom Stuffing* to pair with my 1999 Olivet Lane. The combination of earthy ingredients sets off its full fruit aroma, while the wine's full acidity counterbalances the richness of the dish. Serve with steamed fresh, tiny Nickel Filet green beans. As a first course, I made a salad of garden fresh tomatoes, cucumbers, peaches and pears dressed with a light vinaigrette composed of rice wine, sherry vinegar and olive oil. If you don't have a 1999 in your cellar, any vintage of Olivet Lane Pinot will go nicely!