



2016 Merry Edwards Pinot Noir
Russian River Valley

In one way or another, all of our wines are blends. For single-vineyard wines, special blocks, clones or barrels may be selected and thoughtfully combined. Likewise, our Russian River Pinot is, in a way, the grandest of our blends, as its goal is to portray the heart of our valley. This Pinot Noir's kaleidoscopic personality was created by melding five unique vineyards, eight singular clones and 12 individual lots.

The bouquet of this wine uncovers memories of ripening blackberry fields, berry compote and warm plum clafoutis. The complexity of frothed and aromatic Mexican chocolate, with its cinnamon, nutmeg, rich cocoa butter and nutty flavor is found here also. Wood-grilled meat, mushrooms and other earthy notes accompany the sweet, toasty and supportive oak.

Smooth and round on the entry, the palate is powerful yet supple, imparting an impression of thickness. Tannins build tension across the body in line with a balanced acid profile. Generous fruit carries over from the aroma joined by dried fig, sarsaparilla and a lingering toastiness. Polished and firm on the finish, this wine has many years to unfold.

Tasting host Mike Power offered up this recipe for *Sonoma Onion Soup* to pair with the 2016 Russian River Pinot. He explains: "My Aunt Peg was the queen of French onion soup. She'd make the beef bone broth from scratch, get the finest Gruyère cheese and use fresh herbs from her garden down the street in Forestville. In her honor, I re-created her recipe and renamed it after the place she loved." For his effort, and his aunt's, Mike wins a magnum of this wine.