



2016 Merry Edwards Pinot Noir  
Russian River Valley  
Flax Vineyard

Flax Vineyard is located along winding Westside Road overlooking the Russian River. The soils are extremely rocky, reminiscent of sites I have visited in Bordeaux.

This vineyard was initially challenging, producing low yields and overly concentrated wines. Careful attention to farming details now allows us to create wines with generous, rich tannins. The grapes are harvested early, as this is the warmer northern edge of our valley. Pommard is the single clone planted at this site, a most suitable pairing for the terroir.

The aroma of this vintage initially seems shy, with some black raspberry, Elephant Heart plum and sweet cherry, reflective of its Pommard heritage. With a bit of air, an avalanche of scents are released: black licorice, peppercorn, *Capocollo salume*, dark chocolate, lavender and toasty brioche.

In the mouth, this bright Flax is mouthwatering yet structured, dense while firm, agile and elegant. Its tightly coiled tannins are poised to unfold with time. We are currently enjoying the 2008 vintage — the reward for patient aging!

Our tasting room host Mike Power has shared his *Voisin Family Jambalaya* made in a Creole-style. The acidity of the tomatoes goes very nicely with our lively Flax Pinot Noir, which can stand up to all of the flavors and the complexity of the dish. Serve with a spinach salad and artisan French bread to sop up all the tasty juices. For his creativity, Mike has been awarded a magnum of Flax in our recipe contest.