



## 2016 Merry Edwards Pinot Noir Sonoma Coast

In 2016, our Sonoma Coast blend combines eight individual lots of wine grown at five distinctive vineyard sites. The profile is a true cool-climate expression of Pinot Noir — elegant and nuanced in aroma with a palate that's light on its feet. This Pinot is equally comfortable as a before-dinner treat or paired with an early course as part of a sumptuous banquet.

Highly expressive, this Pinot has an aroma suffused with Queen Anne cherries, red and gold raspberries, blueberries and plums. Balancing this abundant fruit is a savory side — aged Italian salami, prosciutto, rosemary, mushroom and black tea. Notes of Grand Marnier, cinnamon spice, cracked black pepper and lightly smoked oak add even more depth.

On the dense entry, fine tannins build a sweet, mellow palate. It's laced with brown spices, a hint of bramble, cocoa powder and a bit of cranberry. One might even find a hint of the blood orange and lemon-infused *Averna Amaro* from Sicily, which provides additional depth. An elegant, well-balanced wine, the finish is firm and focused. You might be surprised by how well this coastal Pinot will develop in your cellar.

*Merry's Chicken Macadamia* was inspired by a trip to Kauai, Hawaii. Its versatile nature allows it to be paired either with our Chardonnay or our Sonoma Coast Pinot Noir. Tasty served with sliced papaya, rice pilaf, and pureed banana squash with butter, white pepper and fresh orange juice. You may find this family recipe on our website at [www.merryedwards.com](http://www.merryedwards.com).