VINTAGE 20 celebrates our 20-year journey making *Merry Edwards* Pinot Noir. Appropriately it contains individual lots from each of our estate vineyards. The blend is primarily composed of my own UCD37 clone, with small percentages of Dijon 667 and the progeny of Windsor Gardens.

These vineyards reveal the story of our development, first as a wine brand and then evolving into a winery estate grounded by our own winery facility in Sebastopol. Meredith was the first, the foundation vineyard, followed by Coopersmith surrounding the winery, Georganne on Westside Road and Warrens’ Hill overlooking Green Valley. Our portfolio of vineyards continues to expand with even more vines coming into production.

VINTAGE 20 is a dramatic Pinot Noir with a core of dark, yummy fruit — plum, blueberry and Bing cherry. The surrounding aromas are toasted sage, black tea, mushroom and spicy, exotic woods. Perfumed gardenias, wildflowers and blood-red roses form accents. This big, bold Pinot is designed to develop for many years and so will continue to reveal endless layers of complexity with time.

Bright on the palate with balanced acidity, this lush Pinot is a heavyweight — rich and full-bodied with velvety, ripe tannins. Luscious semisweet and dark chocolate build in the mouth and linger long on the finish, leaving a lasting memory.

*Pistachio-Encrusted Rack of Lamb with Pomegranate Glaze* is my chosen pairing for this one-of-a-kind wine. The richness of the lamb heightens the rich, savory nature of VINTAGE 20.