



2016 Merry Edwards Chardonnay
Russian River Valley
Olivet Lane

Once again we were blessed with grapes harvested from the legendary Olivet Lane. Planted in 1973 to a Wente selection of Chardonnay, this vineyard is a benchmark for our region. The old vines self-regulate the crop they can support, creating dense wines of immense character. This wine always ferments at a leisurely pace. It spends a full nine months aging in French oak with lees-stirring done twice weekly. This progression builds upon the underlying fruit concentration, producing wines of stunning complexity.

The multidimensional aroma of this wine exhibits vanilla crème brûlée, fresh cardamom, crisp pink lady apple, yellow raspberry, tarte tatin and Peach Melba. Accents of Meyer lemon, olive, toasted hazelnuts and spicy oak create a composition of opposites.

The palate is full, round and creamy while at the same time, crisp and focused. It's soft and plush, yet well balanced with the good acidity natural to Chardonnay grown in our own Russian River Valley. The opulent finish lingers on without diminishing, promising much for the future.

In Northern California, fresh Dungeness crab is one of winter's fortunes, with peak catches coming from deep, coastal waters in December and January. My dear friend Ann Marie Montecuolo inherited this recipe for *Connie's Hot Crab Dip* from her mother. It makes a sumptuous appetizer pairing with this rich Chardonnay. Check out our online recipe collection at merryedwards.com for instructions on how to make this dish.