



2017 Merry Edwards Pinot Noir
Russian River Valley
Georganne

Ken and I met Georganne Proctor and her husband, Robert, in the fall of 2005. Their property borders Westside Road and overlooks the Russian River from benchland on the western slope. By the next spring, we made an agreement to lease their property long term and planted this estate vineyard to the UCD37 clone in the summer of 2006. This jewel yields wine that mirrors Georganne's personality — strong, vivacious and energetic.

At the outset, this vibrant and effusive Pinot shows off an intense, bountiful aroma packed with cherry cordial, blueberries, crushed violets, red roses and raspberries. Savory notes join the party — fresh mushroom, cured meats, black licorice and dark cocoa — along with creamy chocolate and seamlessly integrated sweet French oak.

Entry to the palate is full and round yet structured, with bold tannins persisting well into a long finish. Textured tannins balance the racy acidity and generous, high-toned fruit. A youthful and precocious wine, it will be a joy to savor for years as we witness its unfolding over time.

Former tasting room host Mike Power has contributed a delicious recipe for us to pair with this wine: *Ossobuco Milanese*. It includes a scrumptious side dish of creamy, cheesy risotto that is infused with saffron. This killer combination has strong earthy tones that act as a counterpoint to show off the dynamic and fruit-forward 2017 Georganne.