Putting together this blend is always an intriguing exercise and shows how often the whole truly is greater than the sum of its parts. Ten vineyards are represented here, spanning the breadth and depth of our region. Five of our estate properties are featured in the mélange. The clonal selections include both old and new — UCD37, 23, Pommard and Swan, along with Dijon 115, 667 and 777. With this diversity, the Pinot created is a wonderful, kaleidoscopic reflection of our valley.

Warmly opulent and sophisticated, this is an intense, inviting Pinot. It’s packed with ripe cherry, strawberry fruit leather, brambleberry and blueberry. This fruit expression is heightened by anise, earthy notes, well-integrated toasty oak, and a whisper of violets and white flower blossoms.

Upon opening, the highly structured palate shows an energizing interplay between bright, lively acidity and generous, silky tannins. It then broadens and mellows into a lingering, satisfying finale. Aromas follow through, providing a dynamic flavor spectrum, finishing with a peppery salvo.

Our media maven Jill Schlegel was inspired to make this relatively simple but rather decadent egg dish after Ken and I gave her some fresh eggs from our happy hens. The earthiness of the mushrooms makes her Spring Veggie Frittata a great pairing with our 2017 Russian River Valley Pinot Noir. You may find this in our recipe collection on our website at merryedwards.com.