



2017 Merry Edwards Pinot Noir
Russian River Valley
Flax Vineyard

One of our most northerly vineyards is located on Westside Road in the Russian River area locally referred to as the Middle Reach. We harvest its Pommard clone fruit early in the season as this region is warmer than the southern boundary by about 15 degrees on any summer's day. The soils here resemble more the gravelly, stone-strewn properties of Bordeaux rather than those emblematic of our appellation.

Reflecting its clonal origin, the aroma is a virtual symphony of cherries — Queen Anne, Rainier and dark Bing. Spicy notes of lightly toasted, burnished oak along with leather, tobacco, rosemary and white pepper add depth. A hint of minerality is in keeping with Flax typicity, reflecting the soil in which it's grown.

The wine has a soft entry that develops into a smooth yet firm palate that increases in intensity toward the finish. Tannins are fine grained, and the balanced acidity creates a mouthwatering sensation. Anise, dark fruit, chocolate and cassis form accents. In the glass, we can see this Pinot virtually unfold, promising a brilliant future.

Our Maefield House Host Julie Foley tasted this wine and was inspired to create *Herb-Crusted Pork Roast with Pinot & Cherry Reduction*. The recipe is designed to accentuate the cherry-herbal Flax personality. Look for this in the recipe section at merryedwards.com.