



2017 Merry Edwards Pinot Noir
Russian River Valley
Meredith Estate

When I talk about Meredith Estate, I feel like a proud parent bragging about her oldest child. This planting was my first adventure into viticulture that began more than 20 years ago. The planning for this project began in 1996, which led to its installation in 1998. Many decisions had to be made in the process, including orientation to the site, soil amendments, style of trellising and training, along with the crucial selection of rootstocks and clones. The experience shaped my conversion from being a winemaker to being a *vigneron* or winegrower. This in turn led to my focus on developing our own sustainable estate vineyards as the foundation for true quality.

The aroma of this bodacious Pinot captivates us: mouthwatering brambleberry, black raspberry, dark Bing cherry, Santa Rosa plum and ripe stone fruits wrapped in a robe of sweet, vanilla-laced oak. Coffee, cocoa and cola augment a layer of syrupy cassis.

Soft, smooth and juicy on entry, the palate broadens into a plush texture that's bursting with tart cherry, pepper and sweet, ripe tannins. Graceful in structure, this wine is poised to reveal more of its potential with each passing year.

A recipe for *Moroccan-Braised Lamb Shanks with Mint and Meyer Lemon Salsa* was created by Eli Heller, a chef classically trained at Le Cordon Bleu in Hollywood, Calif. Lamb is a go-to favorite with Meredith Estate Pinot, so this easy yet delicious entrée is a scrumptious pairing. To learn how to prepare this dish, visit merryedwards.com.