



2017 Merry Edwards Pinot Noir Sonoma Coast

The diminutive 2017 harvest resulted in a small production of this lovely Pinot. Six vineyards contributed to this vivacious blend of Dijon clones 115, 667 and 777. These selections are well-suited to our Sonoma Coast appellation as they originated in the cool Burgundian region of France.

Its elegant profile reflects its coastal home with a union of soft textural components and lively fruit. It's compatible with a myriad of light dishes and just as enticing sipped on its own.

The exotic aroma shows off spicy notes of cardamom, tamarind, allspice and cinnamon. This expands into mouthwatering candied red cherries and berry fruits: red raspberries, wild strawberries, ripe boysenberries and juicy blackberries. Cocoa nibs, cola, white chocolate, candied violets, crème brûlée, caramel and just a hint of blood orange add layers of complexity.

The palate echoes the theme of the aroma — intensified. The tannins are round and full, accented by bright acidity. Finely integrated oak complements the fleshy, succulent fruit mouthfeel. Unctuous flavors then taper into a satisfying, spicy black pepper finish.

Try preparing a delicious, classic recipe of *Filets de Sole Bonne Femme* inspired by Julia Child and shared with me by my friend Kay Baumhefner many years ago. Simply delightful served with chewy wild rice, fresh garden asparagus and our Sonoma Coast Pinot! You may find this in the recipe section at merryedwards.com.