



2017 Merry Edwards Chardonnay
Russian River Valley
Olivet Lane

Olivet Lane estate has been a source of luscious Chardonnay for many years. The Pellegrini family converted the apple and plum orchards that were on the site to the Wente clone in 1975. This history makes it a true heritage vineyard here in Russian River Valley. The long, cool growing season found in the Santa Rosa Plain, where the vineyard is located, allows the grapes to reach their full-flavored potential — the 2017 vintage is an excellent example!

This golden, straw-colored wine offers up appealing aromas of crème brûlée, citrus blossom and vanilla bean, as well as Asian pear, pineapple and golden delicious apple. In the mouth, it's viscous and rich with well-integrated oak and perfect underpinnings of acidity. Delightful lemon meringue, lightly toasted almonds, orange zest and floral notes linger throughout the lengthy finish.

Crab is a perfect match for this rich, vibrant Chardonnay, especially with fresh-catch available here on the coast of Sonoma County. With crab season curtailed on and off over the past decade, Merry found she was unable to put on her family's traditional holiday feast several years ago. As a delicious replacement, she came up with her own *Lobster Risotto with Creamy Tomato Sauce*. The Olivet Lane Chardonnay makes a luscious pairing, counterpoising the rich lobster with its bright minerality. You can find this recipe and many of Merry's favorite dishes in the recipe section at merryedwards.com.