



2018 Merry Edwards Pinot Noir
Russian River Valley
Coopersmith

If human characteristics can be used to describe a vineyard, then Coopersmith is one that has élan — the wines it produces exude a graceful energy and enthusiasm that always make us smile when we taste this bottling. The vineyard is situated at the winery and named for Merry's husband, Ken, who is also energetic and has a bold personality. Coopersmith Vineyard gives us grapes that make wines with charisma and depth, and the 2018 illustrates this perfectly.

This vintage displays a deep garnet color, with aromas of abundant cocoa and dark chocolate — hallmarks of the Coopersmith Vineyard. Add to this scents of raspberries, red and black cherries, fresh plum and perfumed notes of plumeria and sandalwood. The entry is soft and round, with hints of freshly turned earth, savory roasted pork, bergamot tea and toasted almonds. Racy acidity, firm tannins and a spicy, long finish tell us that this will be a long-lived and full-bodied wine. Enjoy its youthful vibrancy now but lay some down for a rewarding future payoff!

To pair with this big, expressive wine, we turned to our friend Michele Anna Jordan, noted local food writer and accomplished chef. Her suggestion was *Oven-Roasted Pork Tenderloin with Apricot Risotto*. The recipe calls for a wide range of spices and dried fruit as well as jam. The resulting pairing of luscious, tender, fruit-scented roast pork and luxurious risotto complements and elevates this Pinot. (For a complete Coopersmith experience, we made this with Ken's homemade *We Be Jammin' Apricot Jam*. Fantastic!)