



2018 Merry Edwards Pinot Noir
Russian River Valley

Merry often refers to this appellation blend as the core Pinot Noir in our portfolio. As an assemblage of half a dozen different Pinot Noir vineyards within the Russian River Valley area, the wine showcases the art of blending. The 2018 vintage aged in 52 percent new French oak for nine months, allowing the wine time to rest on the lees, gaining depth and mouthfeel. This regime has led to a Pinot Noir of great balance, foretelling of a long life ahead.

This brilliant, burgundy-hued wine immediately offers up fragrances of mixed berries, Bing cherry, cola, candied violets and black tea along with exotic spices and dried herbs. On the palate, there is a compelling mix of broad tannins and minerality, along with a seductive measure of smoky oak balanced with juicy acidity. Black plum, brambleberry, cassis and wet slate create a layered and lingering finish.

We carefully selected a dish to pair with this wine that is made using one of the most popular preparations in the world, *tikka masala*. Veena Gregoire, wife of one of our tasting hosts, Ryan, submitted *Lamb Tikka Masala*, which pairs beautifully with the exotic spices and herbs present in this Pinot. It makes a lovely spring or summer meal with fresh steamed vegetables and jasmine rice. For her tantalizing entry, Veena will be awarded a magnum of the 2018 Russian River Valley Pinot. You can read about this dish in the recipe section at merryedwards.com.