



2018 PINOT NOIR SONOMA COAST

The enticing profile of this elegant Pinot Noir was created by blending together individual lots made from several different clonal selections. The grapes come from diverse sites bordering the Sonoma County coast, and each vineyard is influenced by its proximity to the Pacific Ocean, which is just a few miles away. In the late afternoon, marine winds carry cool fog to blanket these sites, sometimes until late the next morning. This weather pattern lengthens the “hang time” of the grapes on the vine, allowing complex flavors to develop.

TASTING

The wine possesses a deep ruby opaque color with a garnet red rim. On the nose, it offers aromas of bright Bing cherry with hints of licorice, subtle forest floor and open inviting notes of rose petal, vanilla and baking spices. Rich and lively upon entry, the mouth begins with fruit forward notes of crunchy raspberries and red cherries. Silky tannins are supported by well-balanced acidity and mocha notes throughout a long finish.

PAIRING

Merry Edwards Winery tasting host and local artist Sara Carli contacted her brother, Sam, in the Pacific Northwest and encouraged him to send us his recipe for Northwest Mushroom Risotto. We are glad she did! Sam uses a combination of Chanterelles and Portobello mushrooms, and the earthiness and richness of the dish create a magical moment when savored with a glass of our Sonoma Coast Pinot Noir. Find this recipe at merryedwards.com.