



## **2021 PINOT NOIR RUSSIAN RIVER VALLEY**

When assembling our Russian River Valley blend, we have the great advantage of choosing from a diverse array of vineyard sites. Since our estate vineyards, from which we make our vineyard-designate wines, dot the Russian River appellation, we are able to choose lots that highlight the best characteristics of our valley. Grapes from the Santa Rosa Plain bring a classic cherry aroma and round mouthfeel. Sebastopol Hills vineyards provide enticing perfume and bright acidity. Laguna Ridge fruit contributes dark berries with rich tannins. We bring all of these elements together to produce a wine that showcases our world-class appellation.

### **VINTAGE**

The aromas on the nose are red-fruit driven, featuring ripe raspberries and fresh strawberries with a pretty hint of vanilla. On entry, this wine is bright and buoyed by refreshing acidity, and a persistent core of tannins brings elegant texture. Hints of yellow fruit skin and gravel give way to a slightly spicy finish highlighted by notes of blood orange and cherry cola.

### **PAIRING**

For a delicious match, we suggest trying *Grilled Wild Salmon with Roasted Beet and Arugula Salad*. Wine Country Chef John Ash created this salmon dish, which pairs so well with Pinot Noir, using beautiful baby beets. Try it with this vintage of Russian River Valley Pinot Noir and enjoy a celebration of spring at your table!

*Recipes can be found at [www.merryedwards.com](http://www.merryedwards.com)*