



2020 PINOT NOIR SONOMA COAST

Our 2020 Sonoma Coast Pinot Noir reflects the nature of its coastal growing area. Cool evening fog wafts in from the ocean during the early evening and recedes gradually by noon, leaving behind cool, refreshed vines ready to bask in the sun. This wine, a blend of grapes from multiple vineyards, is a true representation of the marine-influenced region, where the environment allows us to leave the grapes on the vine long enough to develop abundant aromas and deep flavors.

VINTAGE

The inviting nose offers up scents of Santa Rosa red plums, cassis, dried sweet figs and pomegranate backed by sandalwood and hints of tea rose. Bright and exciting on the palate, the entry begins with firm tannins and complex layers of red raspberries, bergamot tea, dried herbs and rose petal notes. Refreshing acidity carries the wine throughout the finish.

PAIRING

To match with the juicy acidity and bright nature of this wine, we offer up a vegan recipe for *Spicy Quinoa with Asparagus and Shiitake Mushrooms*. The shiitakes are a classic pairing with Pinot Noir, but when combined with the spicy ginger, garlic and crushed red pepper, all melds beautifully into a dish that pairs seamlessly with the 2020 Sonoma Coast Pinot Noir. Find this recipe and many others at merryedwards.com.