



## **2019 PINOT NOIR SONOMA COAST**

*Made of grapes from marine-influenced vineyards, this lively, versatile wine has all of the characteristics we look for in our Sonoma Coast appellation blend: elegant yet approachable, food-friendly but able to stand on its own. It's a pleasure for the senses whether paired with a five-course meal or accompanied only by a sunset with good friends.*

### **VINTAGE**

The lifted, aromatic nose is filled with bright red raspberry, red currant, exotic notes of sandalwood and a hint of vanilla, along with touches of forest floor, earthy evergreen and cocoa. Its mouth-coating entry is round and generous, offering up layers of juicy red cherries and refreshing acidity. While bright and engaging now, an underlying core of lushness shows it possesses the elements to develop over time.

### **PAIRING**

When you're ready to get together with friends and family this holiday season, you will surely want to have platters of the finest foods and bottles of your favorite Merry Edwards wines to share. A perfect match with our Sonoma Coast Pinot Noir is an over-the-top *Charcuterie Board*. Artisan cured meats, your favorite local cheeses and freshly baked baguettes, olives, nuts, dried fruits, pickled vegetables, roasted garlic—the options are endless, much to the delight of your visitors!