This rare cuvée celebrates the birth of my first grandchild, August Wang Miller. She was born in the auspicious eighth month of 2014 — the year of the wooden horse. The label design honors her Chinese heritage. For this special wine, a small block at the very top of the slope at Meredith Estate yielded a small quantity of delicious clone UCD 37 and Swan selection Pinot Noir grapes. This release coincides with August’s second birthday!

Immediately beguiling and vibrant, its aroma is full of ripe raspberries, huckleberries, boysenberries and hedgerow fruits. In contrast to this dark fruit are mouthwatering, savory accents of leather, sarsaparilla, fenugreek, mocha and caramel, deepening the complexity. Scents of heritage David Austin roses, fraises du bois and violets add an intriguing floral element to the mix.

In the mouth, tannins are sweet, round and fine-grained. This suppleness is balanced by good acidity, creating a rich yet lively impression that virtually dances across the palate. Features of the opulent fragrance repeat themselves throughout the prolonged finish. Like my granddaughter, this Pinot Noir is a keeper and should age with beauty and grace.

For this pairing, we contacted Chef David Craine, one of the creative stars behind dishes you’ll find on the menus of BLT restaurants nationwide. His choice is his Short Rib and Taleggio Flatbread. The richness of the short ribs and cheese marry beautifully with the deep earthiness and full fruit flavors of the Cuvée August. For his effort, David wins a magnum of this memorable wine.