This current vintage of Klopp Ranch exemplifies the best Pinot Noir that the Laguna Ridge area of Russian River Valley produces. The soils are deep and extremely sandy, with excellent drainage. This allows us to control vigor and focus the vines’ attention on the production of generous phenolic compounds leading to good color and rich texture and tannins. With the oldest blocks planted in 1989, the vineyard conveys the intensity that only maturity can provide.

The wine is immediately mouthwatering with its dark fruit aroma laced with Mariposa plum, raspberries, blueberry preserves, brambleberries and Bing cherry. Enticing and appealing notes of smoked Spanish paprika, chili and crushed cardamom seeds add depth. Scents of violets and vanilla are balanced with charcuterie, cola and cremini mushrooms.

In the mouth, this classic Klopp Pinot is bright, juicy and a bit saucy. It shows good acidity, which amplifies its approachable tannins leading to a cocoa-laced, cream soda finish. Each sip leads to the further discovery of this wine’s tremendous breadth.

Our Estate Sommelier Brendan Tierney offers up a family dish to pair with the Klopp: “This recipe for *Spätzli alla Tirolese* is a gift from my Italian mother-in-law and was literally ‘handed down’ as it’s written on a well-loved dish towel from Trentino-Alto Adige in the Dolomites. Traditionally made with spinach, this recipe is made more Pinot-friendly by swapping out the spinach for cremini mushrooms and pancetta and so is now named *Spätzli alla Tirolese con Funghi.*” Find this recipe on our website at merryedwards.com.