It’s always a delight to put together our Russian River Valley Pinot blend. This gives me the opportunity to highlight the key attributes of our gorgeous appellation. The 2014 vintage combines selected lots of wine produced from nearly all of our properties, creating a true kaleidoscope of aromas and flavors. Grapes from Georganne, Meredith Estate, Coopersmith, Warren’s Hill, Flax, Klopp Ranch and Olivet Lane each contribute distinctive features to the complexity of this bottling. Terroirs range from Westside Road in the north, Laguna Ridge and the Santa Rosa Plain midregion, and Green Valley and Sebastopol Hills to the west and south, respectively. Multiple clones are part of this, too – Pommard, Martini, Swan, Dijon 115 and 667, and my own Merry’s UCD 37.

This wine is delightfully forward, showing off a lifted aroma packed with ripe brambleberry, blueberry pie, blackberry jam, cassis and dark cherries. A generous allowance of new oak crafted by our favorite French coopers contributes a mosaic of spices – sweet Madagascar vanilla bean, anise, cinnamon, nutmeg and sandalwood. Dried porcini mushrooms, cola, caramel, cocoa, chai spice and a hint of Earl Grey tea complete the intricately layered profile.

In the mouth, lavish flavors magnify this Pinot’s bouquet. The entry is intense with weighty sweet tannins that are expansive and round, building to a full, lingering finish. This striking wine truly represents Russian River at its yummy best!

Shelley Hutchison, our hospitality coordinator, will be awarded a signed magnum of this wine for her contribution of Yogurt-Marinated Chicken with Aleppo Pepper. She pairs this with her Zucchini Ribbon Salad, presented cold and dressed with lemon juice, olive oil, shaved parmesan and toasted pine nuts.