This wine combines grapes from six different vineyards located across the range of Russian River Valley. Once our vineyard-designate blends are composed, the remaining declassified lots find a home in this wine. Placement is dependent on the individual profile of each lot of wine produced. This blend epitomizes the core personality of the entire Russian River Valley – deep, kaleidoscopic fruit and a broad palate. These regional characteristics are created by the well-drained soils and the coastal fog intrusion unique to our region.

On first impression, the aroma is pure fruit – fresh blackberry, dark plum, black raspberry and huckleberry. Add to this currants, strawberry jam, cassis and luscious cherry pie. Roasted-toasty oak, Sarsaparilla, Lapsang Souchong tea, cocoa, and a bit of vanilla bean round out this Pinot’s complex persona.

Expectation is high and the palate does not disappoint. The ripe fruit entry flows to a full, weighty mouthfeel. The finish is firm, with sufficient acidity to create a backbone that deserves aging.

Madison Teter and her fiancé, Keith Hollander, created an original recipe they call Fall-Inspired Butternut Squash and Shiitake Enchiladas. The sweetness of the butternut squash and the earthiness of the mushrooms, topped with a tangy tomatillo sauce, make the dish a perfect accompaniment to this Pinot. Enjoy!