Nestled in the Laguna Ridge at the very heart of Russian River Valley, this property lives up to the legacy of the fruit that grew here for many years – Haven’s Best Organic Apples. I find that wherever old apple orchards thrived, one can produce grapes of the highest quality and thus support the land with a sustainable crop. The deep, sandy Goldridge soils that once produced tasty Gravenstein and Golden Delicious apples now produce luscious Pinot Noir.

This wine lives up to its name, Coopersmith, reflecting the gregarious and generous nature of my husband, Ken! It’s a rich, forward wine packed with blueberry, cassis, cherry and huckleberry fruit. Highlights of licorice, black tea, cocoa, cinnamon, white pepper and a hint of orange oil round out its aromatic complexity. Solid, ripe grape tannins and toasty vanilla oak sourced from François Frères give the broad palate a lush feel so typical of this vineyard. This Pinot will live happily in your cellar, improving for many years to come.

Caroline Chang submitted Cherry Braised Lamb Shanks with Cowboy Polenta as her entry to our Win a Magnum contest. Just add a side of steamed, garden-fresh broccoli and you’re in for a delectable meal. Find this winner on our recipe page at www.merryedwards.com.