Coopersmith is growing up! Planted in 2001, the vineyard at our winery has now celebrated more than a decade of growth. Planted on the Laguna Ridge, which straddles Russian River Valley and Green Valley, its deep, sandy soils provide ideal conditions for repeat performances of great vintages. Despite a record-breaking crop, the 2012 harvest season resulted in a breathtaking wine.

This impressive Pinot has an expansive, mouthwatering aroma packed with syrupy dark fruit – black raspberry, Bing cherry, black plum and blackberry. A generous dusting of its signature sweet cocoa captivates our attention. Fifty-eight percent new Francois Frères cooperage adds a rich oak dimension to an already complex sensory experience.

The first sip wraps the tongue in a mantle of luscious, dark fruit. The midpalate is opulent, building to a rich finish bursting with sweet, plush tannins and savory flavors. This wine literally expands with aeration, increasing in intensity as we explore it further – a sure sign of long-term aging success.

Jason Sherman, Wine Director of Brennan’s of Houston, submitted his recipe for Old-Fashioned Duck with Dirty Rice to our Win a Magnum contest. This exotic preparation goes smashingly with our bold Coopersmith Pinot Noir. Find it on our Recipe Page at merryedwards.com. Congratulations, Jason!