When Coopersmith was planted in 2001, we chose two unique clones of Pinot Noir: Dijon 828 from Burgundy and Merry’s own California selection, UCD37. The idea was to add complexity to the wine by providing several distinct blending components. After three harvests it became obvious that this vineyard had strong ideas about its destiny – the land rejected the French clone. The decision was made to graft over those vines to Merry’s clone and wait two years for production to return to normal. One taste and we are quite sure you will appreciate this investment in quality.

The aroma of this intensely focused wine is packed with mouthwatering blueberry, black raspberry and Damson plums. It displays a floral, lupine perfume along with a generous infusion of dark chocolate and its signature dusting of cocoa. Brooding undertones of spice, truffle and toasty oak hint at the restrained complexity waiting to be released with bottle aging. This Pinot literally caresses the palate with its rich, buoyant mouthfeel and lingering finish.

A savory pairing for this wine is roasted duck breast on a bed of morels, fava beans, Chioggia beets and baby carrots. Black cod wood grilled on the barbeque and served over pureed sweet potatoes is also a nice complement. A lovely vegetarian entrée might be macaroni with fresh grated truffles and Gruyère cheese.