Every year I have the luxury of choosing the best lots of Klopp Ranch to compose our final blend. Winemaking technique and barrel selection for each of the 12 lots produced in 2012 were customized to optimize each individual clonal personality. Grapes from a 1989 planting of the Swan selection were combined with those from a slightly younger planting of Dijon 115 to create this delicious wine. It reflects a combination of a classic California Pinot Noir clone with a new-generation clone derived from Burgundy.

This wine opens with an opulent salvo of sweet blackberries, currants, boysenberries, lingonberry jam and raspberry coulis. Scents of multicolored rose petals, lavender and violets lend an intriguing fragrance. Deeper layers reveal notes of Lady Grey tea, anise and even a bit of dark stone fruit.

Ten months barrel aging in French oak, 63% new, lends depth and a spicy richness. Round, lush tannins build on the palate to a strong finish showing an accent of slight minerality. Good acidity heightens these tannins, enhances the aroma and portends long-term ageability – classic for Klopp Ranch Pinots.

I created a tasty recipe for savory *Bison Meatballs* inspired by the Paleo Diet guidelines. It pairs nicely with this Pinot Noir, complementing its abundant fruit flavors. You may find this Family Recipe on our website at merryedwards.com.