I have been making wine from this Laguna Ridge property since the mid-1990s. Only three minutes from our winery in Sebastopol, I’m close at hand to make all of the crucial vineyard care decisions each growing season. Ted Klopp has passed much of the daily management along to his daughter, Lauren. Our frequent walks down the vine rows give us time to catch up on our families and discuss vineyard operations in the same conversation.

The careful farming done at Klopp Ranch has resulted in a string of successful, highly lauded Pinot Noirs. This vintage exhibits great site typicity personifying the core nature of Russian River Valley. The aroma nearly explodes out of the glass with cocoa, hedgerow fruit, rich cassis, white pepper and sarsaparilla. Toasted brioche, caramel and savory prosciutto add more rich flavors. The entry is smooth, building in fine tannins and viscosity through the midpalate to a dynamic, complex, lingering finish.

Try Klopp Ranch with dessert! My typical composition might include our own homegrown, dried fruits and a selection of local cheeses. Some of my favorites to pair with this wine are Cowgirl Creamery Mt. Tam triple cream, Humboldt Fog aged goat and St. George Portuguese cow’s milk cheese. On the plate, I would include some rustic crackers and for a touch of sweetness, a truffle or a fig covered in chocolate made by ChocoHigos.