The clonal mix for this cool area vineyard was thoughtfully selected from a collection of Dijon 113, 114 and 115 by owners Randy & Roz Johnson. The vine’s Burgundian heritage allows them to thrive on this tiny Forestville property located, as the name implies, in a sheltered glen. Due to the cool temperatures here, this is one of the last harvested each vintage. The plants thrive on almost yearly applications of organic compost which supplement the thin, rocky soils. Wine quality has actually been improved by bringing the vines into a better natural balance which has slightly increased vigor and yields.

Its deep ruby color reflects the blueberries, blackberries and elderberries predominant in the fragrance of this tempting Pinot. Dark and rich, the wine is laced with cassis, black raspberries and licorice. Dense and richly extracted, layers continue to unfold with intriguing complexity, revealing a touch of allspice and woodland garrigue. Firm, tarry tannins reflect a late-ripening history and predict a long life for this concentrated wine.

This Pinot is a mouthful with savory dishes like Ken’s recipe for Chili Colorado served over wild rice. Another wonderful entrée is quail topped with a sauce of reduced blackberries, which we harvest from our garden at home. A hearty stew of grass-fed beef, vegetables and Trumpet Royals provided by our neighbor, Gourmet Mushrooms, is another yummy pairing.