It’s hard to believe that our foundation planting in the rolling Sebastopol Hills turned 15 years old in 2013! As the first member of our estate family, these vines have been coddled from birth. The wines we are able to produce continue to impress us each new vintage with their ever-expanding depth, reflecting the enduring personality of this spectacular hillside. The vineyard includes multiple grape clones from which to choose, all well-suited to this cool, coastal edge of Russian River Valley.

On first impression, this Pinot expresses a rich perfume reminiscent of fraises des bois enhanced with scents of violets, ripe blueberries and fresh rose blossoms. Accents of cardamom, toffee, pepper, cherry cola and anise add exotic notes. Deeper strata reveal a ripe, dark berry core with restrained toasty, savory and gamey undertones.

On the first sip, this elegant yet bold wine shows a ripe entry, dense with black fruit. Its profile displays a fine balance with firm, bright acidity and smooth yet weighty tannins. The mouth-filling viscosity is luscious and silky, leading to a long, full finish. As this Pinot spends time in the glass, it follows its predecessors in revealing its potential for longevity.

I have paired this Pinot Noir with an updated version of classic Beef Wellington, conceived by our tasting host Janis Bell. It proves that Pinot does go with steak, especially a bodacious one like our Meredith! Kudos to Janis for her winning entry in our magnum contest.