This sleek-bodied wine is strong and supple – much like an Olympic star. These are the characteristics I have come to expect from Meredith Estate, my own 22-acre vineyard and the sole source for this 2002 Pinot Noir. Provocative aromas of blueberry and black raspberry are accented with luscious vanilla. Licorice and lavender intertwine with the forward fruit creating a powerful impression.

Five Pinot Noir clones contribute unique characteristics. The Swan selection and Mt. Eden clone offer dark, fleshy fruit. Three clones from Burgundy give the wine toned structure and remarkable length. I treat these grapes with careful attention using Méthode à l’Ancienne: cold soaking, whole-cluster fermentation in small, open-top tanks and frequent punch downs of the fermenting cap. The wine aged ten months in French oak barrels specifically selected to support the wine’s complex profile.

A complicated, layered wine with all elements integrated and balanced, the 2002 Meredith Estate has good weight and ample fine-grained tannins, evidence that it will age with finesse. At release, the wine has intriguing qualities and an ethereal finish. As food accompaniments, rich shellfish and seafood dishes come to mind: a lobster and sweet corn chowder or grilled wild salmon with mango salsa.