Dramatic and captivating, this Pinot Noir comes from grapes grown at my own Meredith Estate vineyard. The 2003 harvest provided the lowest yield yet from this vineyard; the lower the crop, the deeper the wine’s fruit quality. Three Pinot Noir clones each contribute character, while the vineyard’s range of slopes, soils and elevations add nuance.

When the grapes arrived at the winery, I vinified each clone (Swan, Mount Eden and Dijon 667) separately using a rigorous procedure perfected over many years of winemaking. I call this process Méthode à l’Ancienne. To maximize fruit intensity, the grapes cold soaked prior to their fermentation in small, open-top tanks. The wine aged ten months in French oak barrels carefully selected to lift and balance the gorgeous fruit.

The wine is bursting with a beautiful medley of aromas and flavors. Very dense, the smooth texture of this Pinot Noir coats the palate in dark berry and rose petals – a most sensual experience. The acid balance is superb; the tannin structure is fine-grained. This voluptuous wine is destined to age well, becoming more enchanting with time. The silkiness of the Meredith Estate Pinot Noir complements juicy braised meats and poached, firm seafood. Rabbit, morels and Meredith are a winning trio.