This newest vintage of Meredith is the finest yet produced. The wine clearly reflects all of the care lavished on this estate property year in and year out. One important focus for us has been to improve overall vine uniformity. We have done this primarily by the judicious use of natural mushroom compost – applied selectively to weak plants. This attention has resulted in consistent maturity at harvest, leading to enhanced quality. Our reward is a statuesque Pinot – powerful yet endowed with a refined grace.

On first impression, this wine reveals an intensely fragrant aroma, rich with fraise du bois, blueberry, rose petals and dried violets. Swirl the glass and you will find mouthwatering layers of licorice, cola and sassafras that continue to unfold, adding even more to its complexity. Crushed fruit teases and broadens the palate with its sun-dried sweetness. The tannins are firm, while the finish is finely tuned, smooth and creamy with a hint of jasmine tea. Meredith Estate is classically designed for long-term aging; the serious collector will be amply rewarded for his patience.

This Pinot always pairs nicely with lamb; try thick chops grilled with garden fresh eggplant and corn on the cob. Wild mushroom risotto, incorporating radicchio and Parmigiano cheese, is another winsome combination. Oven-roasted, garlic-stuffed quail served with steamed broccoli is also one of our favorites.