The hallmark of Olivet Lane is an idyllic fruit profile, the epitome of Russian River Valley Pinot Noir. I rely on this heritage vineyard to bring me grapes with complex, intense flavors and silky texture. Owner Bob Pellegrini harvests select vine rows, allowing me to create my Pinot palette. Each year provides an opportunity to create another Olivet masterpiece.

The succulent grapes responded to our gentle Méthode à l’Ancienne techniques: cold soaking with twenty-five percent whole clusters and fermentation in small tanks, punched down three times daily. Oak aging in custom crafted French barrels, eighty percent of them new, lifted and complemented the natural balance of the bright fruit.

This wine is beautifully haunting, simply stunning. Aromas of rose petals, cherries and a hint of cola fold into mouthwatering flavors of Bing cherries, violets and nutmeg. The wine is fine-boned and delicate in the mouth, with luxurious texture and a long, graceful finish.

Wild Pacific salmon steamed in parchment with garden-fresh vegetables or game birds grilled over fruit wood provide supporting roles for this Pinot Noir. The wine is the show, and this vintage is luminous.