An enduring favorite of our portfolio, Olivet Lane continues to be a classic standard bearer for Russian River Valley. This lovely old property in the Santa Rosa Plains region is one of the few remaining vineyards planted to Pinot Noir in the 1970’s. For the past decade we have been blessed with a small allocation of these grapes, farmed by the Pellegrini Family.

The color of a scarlet-red rose, this Pinot shows immediate appeal as its mouthwatering aroma literally pours from the glass. Masses of cherries – Queen Anne, Black, Bing and even scents of homemade cherry pie – fill the glass. The focused fruit character is complemented by a dash of white pepper, molasses, caramel and red licorice. Silky and elegant, the palate is rich with supple tannins, while a hint of rose petals dusts the velvet finish. Its old vine heritage gives this wine an understated power and sure potential for long term aging.

Grilled wild salmon topped with a basil cream is a delicious spring entrée to pair with Olivet Lane Pinot. Recently we joined Chef John Ash, when he presented this wine with Parchment Baked Chanterelle, Morel and Trumpet Royal Mushrooms. Roast quail with a reduction sauce made from veal stock, wine and cherries forms another winning combination. At home we serve this dish with garlic roasted root vegetables – beets, rutabagas and turnips with Walla Walla sweet onions.