In 2010, we took over farming the original hillside blocks at Flax planted in 1997. This supplements the 2003 and 2004 plantings we have been caring for and brings our total estate at this Westside Road ranch to nearly 14 acres. Phil and Toby Flax have retired from managing the vineyard and now enjoy the fruits of our labor. We are excited to bring even more of this lovely Pommard fruit under our care and into our winery!

At the outset, this Pinot displays a decadent aroma resplendent with mouthwatering dark cherry. The pure cherry focus is heightened by accents of creme de cerise and framboise. White pepper, black currant, wild plums and cola add complexity, with all of this lushness framed in integrated, spicy oak. This wine shows its traditional firm, full finish with seamless acid balance, making it a continuing favorite for chefs. You may age this in your cellar quite happily for many rewarding years to come.

When we were looking for a dish to pair with this Flax Pinot, our assistant winemaker, Sandy Robertson, shared a family recipe aptly named Sandy’s Mum’s Venison Casserole. Its earthy flavors form the perfect foil to the intense cherry fruit of this wine. Serve it over oven-roasted baby Yukon Gold potatoes with a simple green salad on the side.