Ken and I recognized the potential of this Westside Road property from the first vintage of wine we made in 2004. When additional fruit became available from new acreage in 2005, we jumped at the chance to expand our small production. Eventually the owners, Phil and Toby Flax, offered us a long-term lease on the vineyard; it was a thrill to accept. We are now dedicated to revealing its core personality through careful husbandry.

This year’s luscious offering enthusiastically displays its Pommard clonal heritage with a deep ruby color and rich, ripe, dark cherry aroma. Scents of licorice, wildflowers, sassafras and exotic cardamom add depth, expanding the wine’s allure. Lively, forward fruit carries through on the palate, producing a Pinot that is bold and juicy with firm tannins and bright acidity. There is a subtle undercurrent of intensity building in this wine, as if it’s just waiting to unleash its power.

Game hens stuffed with Montmorency cherries and served over a bed of wild rice and Trumpet Royal mushrooms enhance the fruity character of this Pinot. Rich dishes, like caramelized cauliflower soup topped with diced foie gras, are a foil to its fine balance. A goat cheese tart glazed with raspberry syrup and garnished with fresh berries would also pair well as dessert.