Olivet Lane Vineyard continues its reign as a standard-bearer for Russian River Pinot Noirs. The Martini selection grown on AxR rootstock brings to life a heritage style, which was ubiquitous in times past but rarely exists today. In our portfolio, it’s one of a kind and irreplaceable as an elegant treasure from this rare old vineyard in its fifth decade. The vines are now fast approaching the end of their lifespan, so we cherish each vintage as if it were the last.

In this aroma, one can luxuriate in a fragrance of baked cherry pie, crushed violets, Bing cherry jam, ripe black plums and Queen Anne cherry compote. The senses are equally flooded with scents of dried rose petals, currants and cherry eau de vie. Hints of caramelized brown sugar, toasty oak, new leather and clean mulch add complex, savory accents. On the palate, the tannins are rich and silky while the classic acid balance needed for long-term aging is very present. The sustained, sleek finish reveals blood orange, anise and black tea.

Please try this easy, satisfying recipe I call *Sublime Porchetta* with this vintage of our Olivet Lane. Once you do, it will become a favorite. Wrapped securely in bacon, the pork tenderloin remains juicy and succulent, not really needing any sauce. Add baby vegetables to the baking dish, like potatoes, beets and carrots. Serve alongside the porchetta, and you have a complete and wonderfully tasty meal.