Georganne is our most northern and warmest vineyard site in the Russian River Valley. It’s tucked in among many famous wine-growing neighbors along Westside Road, overlooking the river with a spectacular view of the surrounding mountains. This benchland has quite gravelly sandy loam creating a unique terroir. The personality of the wine is shaped by a composite of factors, including the place, soil, climate and my own UCD 37 clone of Pinot Noir.

The rich, saucy wine is juicy and mouthwatering, showing off a dynamic aroma packed with a mélange of fruit – red raspberries, blueberries, dark plum, cherry cola, blackberries, huckleberries and boysenberry pie. The complexity is heightened by spicy hints of cinnamon toast, nutmeg, vanilla, white pepper and espresso. Fresh rose hips, violets and cassis add even more layers.

In the mouth, this Pinot is fruit forward and approachable, revealing solid, mellow tannins that expand and broaden the palate, culminating in a long finish. This wine has the generous fruit, lively acidity and tannin profile to develop and age beautifully.

Kelli Tsai and Chris Dennebaum have been our customers for more than a decade. It was a pleasure to have their recipe contest entry for Panko-Crusted Rack of Lamb come out a winner! This pairing with our Georganne Pinot is a study in contrasts: The forward lush fruit of the wine complements the savory crusted lamb. Serve with their oven-baked yams for a classic early spring dinner.