Now in its fourth decade, this vineyard continues to spin out beautiful wines each harvest. Its location on the Laguna Ridge near Sebastopol puts it right in the heart of Russian River Valley. At this special site, deep sandy soils and moderate temperatures create an archetypal terroir for Pinot Noir.

The 2015 vintage is classic Klopp through and through. The aroma is packed with mouthwatering, brambleberry fruit in all its forms: fresh berries, jam and pie! Its sanguine complexion is augmented by black raspberry, cola, ripe fig and Bing cherry. Plush, toasty French oak is nicely integrated and plays a supporting role along with rich, dark chocolate.

Its dynamic palate opens with a soft, opulent volley but quickly builds to big, lush tannins and a dense, weighty yet expansive finish. Surprisingly this Pinot is light on its feet with ample acidity building a fresh mouthfeel. Long life is a virtual certainty for this wine.

A delicious recipe for Pork Tenderloin with Seasonal Dried Fruit was created by my friend Teresa Tachovsky to pair with our 2015 Klopp Ranch Pinot. For her efforts, we have awarded her a signed magnum of this wine. Thanks, Teresa, for your creativity!

This artisanal Pinot Noir may contain a gift of wine diamonds – natural tartrate crystals resulting from an abundance of potassium in this vintage. These may be found as a ring below the cork or may have gathered around the punt of the bottle. If you wish, simply decant to remove these burgundy-colored crystals and enjoy!