The wines from this small hillside vineyard overlooking the Russian River clearly reflect its clonal heritage and unique terroir. Located at the northern edge of our appellation, the warmer location is a great match for the Pommard clone of Pinot Noir planted there. The rocky soils translate into wines with minerality as a key aroma component and firm, tight tannins in their youth leading to wines with extraordinary aging capacity.

This vintage shows a spicy and rather exotic aroma. Up front there is lots of showy, toasty and yet beautifully integrated French oak. There is an impression of water falling over smooth river rocks releasing clean mineral scents. Wild red fruit, blue plum and cordial cherry contrast with savory mushroom, charcuterie, black pepper and herbal notes.

On the palate, this Pinot shows oak and tannin wrapped around each other in a virtual hug. It’s a huge wine and will take its own time to unfurl all of its potential complexity. Likewise its firm, weighty mouthfeel and polished acidity will soften over time defining this as a “keeper”! The grand finale is a burst of dark berry jam, red currant and bright cherry leading us to wonder what other surprises are in store.

Kara Adanalian, a graphic artist who lives in Sonoma County, has won prizes in dozens of cooking contests in California and around the nation. We are honored she took the time to create a luscious Rib-Eye Steak Sandwich to pair with this wine. For her effort, she will receive a magnum as part of our ongoing recipe contest.