This juicy yet sophisticated Pinot was made under the guidance of Heidi von der Mehden, our associate winemaker, in concert with growers John and Diane Bucher. We have wanted to work with these grapes for some years and jumped at the opportunity when two small blocks became available. The combination of Pommard and my UCD37 clonal selections is well-suited to this early ripening hillside above Westside Road.

The aroma opens with a powerful salvo of blueberry, boysenberry and blue plum. With more air, intoxicating floral scents appear — lavender, columbine, iris en Provence and violets. Even more complexity comes from expressive savory notes — a charcuterie board, grilled game meats, dried herbs and freshly turned earth.

The palate is broad and bright with big, plump tannins and toasty, fine-grained French oak and warm brioche. Berry jam, rich fig and cherry unfold over a long and lingering finish. All signs point toward good ageability for this newest addition to our portfolio of Pinot Noirs.

Tasting host Mike Power is the winner of a magnum of our new Bucher Pinot Noir for his Buttermilk Fried Rabbit recipe. “Every year,” Mike says, “my old high school friends and I go to a ranch in the middle of nowhere in Chowchilla and spend a few days hunting. There’s lots of ducks and even more rabbits. This is a simple and delicious recipe I developed from our annual ranch trip rabbit harvest.”