I have been growing this wine with Ted Klopp, and now his daughter Lauren, since the mid-1990s. Their vineyard overlooks the western edge of the Laguna de Santa Rosa in the middle of Russian River Valley. Soils are classic Goldridge, deep and sandy, providing the drainage that is vital to producing wines of such rich and enticing character. A combination of clones — Pommard, Swan, Dijon 115, 667 and 777 — each offers up its own unique aroma and textural profile, providing deep complexity to the blend each year.

Our senses are greeted with a volley of sweet, ripe fruit — dark cherry, black Catalina plum, rich olallieberry and warm blackberry compote. This is quickly followed by fragrant scents of David Austin rose, red licorice, cola, cumin, coriander and milk chocolate.

The entry is broad, full and succulent, with velvety tannins unfolding on the middle palate. Balanced, lively and firm, intensity continues to build toward the lightly toasted, lush finish. Klopp is always a wonderful wine to age, if you can wait!

I like to use vegetables fresh from my garden for this Savory Fall Stew. Yukon gold potatoes and Nantes carrots add intense flavor. The “stew” meat has been upgraded to a flat iron steak — the tenderness is totally worth it! Serve with a green salad and crusty French bread as a hearty meal to enjoy with our Klopp Ranch Pinot.