Our beautiful vineyard has a stunning view of Mount Saint Helena to the northeast and the rolling Sebastopol Hills to the south. Its perfect orientation to the sun allows fruit to ripen somewhat earlier in the season than would be expected from its cool-climate location. Meanwhile the row direction protects the fruit from excess heat and sunburn — a winning combination.

All grapes harvested from the site are fermented in discrete lots so that individual clones can be treated respectfully. Dijon 667 is highly successful on this site and thus forms a strong foundation for this stunning wine. Highlights of the Swan selection, my own UCD37 and Dijon 777 round out and add complexity to the overall blend.

This Meredith’s opaque purple color is our first sensory clue to its dramatic nature. The expansive fruit profile nearly leaps out of the glass with exotic wild berry, sweet brambleberry pie, boysenberry, raspberry fruit leather and lingonberry. Strong floral notes of roses and violets are joined by scents of oolong tea and spicy, toasted oak.

A rich, full entry expands into a deep palate — rich and broad in structure. Thick, mouth-coating tannins combined with mouthwatering acidity give this Pinot playful vitality and energy. The finish is memorable for its powerful elegance.

*Brandied Rabbit with Fresh Morels* is a recipe I created to pair with my namesake wine. The morels complement the wine’s sumptuous fruit character. This dish pairs nicely served with rustic wheat noodles and garden fresh broccoli. Enjoy!