A series of undulating hillsides form this vineyard along Westside Road in the Northern Reach of Russian River Valley. Due to this mixed orientation, our designated blocks have multiple exposures that add complexity of character. The two blocks designated for us are planted to the Pommard and UCD37 clones, which are well suited to this early ripening area. Our winemaker, Heidi, works closely with vineyard owner John Bucher to farm this site to our exacting standards.

This dramatic Pinot is destined for bigness! The extremely dark color is a reflection of its brooding aroma, which seems, for now, to be somewhat restrained but with pulsing undercurrents poised to break free with time. Violets, cassis, dark cherry, blackberry and black raspberry are interlaced with scents of sarsaparilla, leather and alpine forest.

There is good carry-through of these aroma components into the palate. The intense mouthfeel is dense with firm, age-worthy, ripe tannins. It blossoms and broadens at the midpalate, revealing firm acidity and a cascade of cocoa, cherry and toasty oak at the finish line.

Kara Adanalian, a Sonoma County graphic artist and talented cook, came up with this recipe for Russian River Ribeyes as a pairing for the 2017 Bucher Pinot. The gremolata topping, containing garlic, leeks and red bell pepper, sets off the richness of the steaks and earthiness of the wine. Please visit the recipe section of our website to learn how to prepare this yummy dish.