We are pleased to offer yet another wonderful vintage from this heritage vineyard that is nestled in the deep, loamy soils of the Santa Rosa Plain. Originally planted in 1973 to the Martini clone, it stands as a prime example of the classic, elegant, nuanced style of Russian River Valley Pinot Noir. Under the guidance of Bob Pellegrini’s daughter Alexia, the vineyard is being gradually replanted, using budwood gathered from the property in order to maintain its distinctive character.

This is an exceptional, standout vintage from Olivet Lane vineyard. Its forward aroma is plush with cherry, berry cordial and black currant jam, all wrapped in a sumptuous coat of rich, toasty oak. Sidelights of perfumed rose petals, sweet vanilla and milk chocolate act as a counterpoint to its fruit-forward core.

On the expressive palate, bright underpinnings of acidity help accentuate and unfold the deeply layered fruit. Fine tannins create a lush mouthfeel. The parting impression we have of this Pinot is that of a dark-chocolate-covered cherry filled with liqueur. Take the time to linger over this wine — it has much to reveal!

Our longtime tasting host Lori Myers has created Potato Leek Soup 2 Ways. This versatile recipe can be served simply as a satisfying soup. If a variety of seafood is added to the base soup, it becomes a complete entrée. Just add some crusty French bread and a green salad to fill out the meal. Enjoy!