



Is it winemaker Josh Jensen's use of whole-cluster fermentation that gives this wine its resinous, brushy aromas, or is it the ambient flora of the surrounding Gavilan Range? When an evocation of a place is so vivid, it hardly matters. The wine smells beautiful, like a hike through California's chaparral in early summer: dried flowers, coniferous sap, wild herbs. Its vibrant red berry flavors course with energy, and it continues to gain stature with air, its crunchy mountain-grown structure bringing a sharp delineation to the sunny glow of the fruit. This comes from a limestone-laced hillside, one of the original pinot noir blocks that Jensen planted in 1975, using cuttings from the nearby Chalone Vineyard. Give it five or ten years in the cellar, and you'll have a thrilling partner for grilled quail.

— Joshua Greene

**95**  
POINTS

*Wine & Spirits' Highest Scoring Pinot!*