



# Family Ranch

2021 PINOT NOIR

## winemaker notes

The Russian River Valley AVA, with its fog-cooled climate and well-drained soils, offers ideal conditions for crafting this exquisite Pinot Noir. The nose is driven by vibrant red fruit aromas, featuring fresh strawberries and ripe raspberries, layered with subtle hints of mature plum and fig. Bright acidity and silky tannins lend a refined texture, making this wine an elegant choice for any occasion.

**Appellation:** Russian River Valley

**Varietals:** 100% Pinot Noir

**Alc:** 14.5%

**Released:** October 2025



## profile

**Nose:** Strawberry | Ripe raspberry | Plum

**Mouth:** Intense red fruit | Velvety



**Serve:** Room temp

**Aging:** 10+ years, best consumed in 5

**Pairs well with:** Mushroom pizza | Peking duck | Roasted beets | Gouda | Manchego | Taleggio

**Similar to:** Elance Cellars 2021 Pinot Noir and Halcyon 2022 Pinot Noir

**Fun fact:** Pinot Noir is known as the "Heartbreak Grape" due to it being notoriously difficult to grow.



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4  
servings

10m  
prep

18m  
cook time

try with  
dry reds

## Garlicky Portobello Pizzas

### Ingredients

2 tablespoons extra-virgin olive oil  
2 teaspoons McCormick® Salt Free Very Good Garlic by Tabitha Brown All Purpose Seasoning  
4 medium Portobello caps, gills and stems removed  
1/4 cup tomato sauce  
1 cup vegan shredded mozzarella cheese  
1/4 cup chopped baby spinach  
1/4 cup black olives  
1/4 cup chopped red onion  
1/4 cup sliced red bell pepper  
McCormick® Oregano Leaves

### Directions

Heat broiler on HIGH, with oven rack about 6 inches below heating element. Line a rimmed baking sheet with foil and spray with no stick cooking spray; set aside. Mix olive oil and Very Good Garlic Seasoning in small bowl. Brush mixture on both sides of Portobello mushroom caps, placing caps on prepared pan.

Broil mushroom caps 2 to 3 minutes per side, or just until tender.

Preheat oven to 450°F. Flip mushroom caps so undersides are facing up on baking sheet. Spoon about 1 tablespoon sauce onto each mushroom cap. Sprinkle each cap with about 1/4 cup of the cheese and 1 tablespoon each spinach, olives, red onion and bell pepper. Sprinkle with oregano and additional Very Good Garlic Seasoning, if desired.

Bake 10 to 12 minutes or until cheese is melted and lightly browned. Serve hot.