



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.

About the Brand

Inspired by the Fredrick family's Texas homestead, settle down and savor a "porch pounder" handcrafted for casual drinking with family and friends.



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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.