

**WINE RECOMMENDATION**

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**La Rochelle Winery****2004 Pinot Noir, Garys' Vineyard  
(Santa Lucia Highlands)**

Winemakers Tom Stutz and Steven Mirassou are sailing the good ship [La Rochelle](#) in a whole new direction: Pinot Noir. Their sights are set on making the finest expressions of Pinot from the best vineyards in the west. Starting the voyage with the renowned Garys' Vineyard in the Santa Lucia Highlands was a fine way to cast off the dock. So far, it is smooth sailing, indeed.

Rich, red earth aromas announce this totally in-character Pinot Noir. Hints of raspberry, chocolate, cherry and loganberry spread out like a renaissance faire picnic of classic handmade jams and jellies. It's that good. The aromas are divine and enticing. And then to taste is to discover a pleasure pack of textures and flavors: everything the nose promises the palate delivers, in layer upon layer of complex fruit laced with alluring hints of chocolate and mint.

This delightfully sensuous and pleasing wine is a flamenco dance in a bottle. Deftly wound between the flirtatious layers of fruit is a taut vein of mouthwatering acidity that flashes at you like the lavish lace of an ornately ruffled flamenco skirt. Steadily and seductively, this wine swirls and twirls with delight after delight, making you wish the dance would never end. Alas, with just 94 cases produced, the dance won't last long.

(Alc: 15.1%, Retail: \$75)

Reviewed March 28, 2007 by [Laura Ness](#).

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**THE WINE**

**Winery:** [La Rochelle Winery](#)

**Vineyard:** Garys' Vineyard

**Vintage:** 2004

**Wine:** Pinot Noir

**Appellation:** [Santa Lucia Highlands](#)

**Grape:** Pinot Noir

**Price:** \$75.00

**THE REVIEWER****Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good music? You know it when you get lost in it. What is good wine? It is music in your mouth.