

Up from the cellar: Arrendell vineyard Pinot Noir



Would you believe that there are wine aficionados who say, “A good Pinot will change your taste forever”! Who knows, maybe it’s true. But if there was ever a wine to put to the test, it’s [Hartford’s Arrendell ’09 Pinot Noir](#).

Granted, there are a many of us who have been enjoying this little beauty since its release many months ago. However, this year’s taste was yet another milestone. No doubt it will be just a little

more interesting next year.

With a bouquet of red cherries, and now having more pronounced blueberry fruit, delicately intertwined with a slight hint of dried lavender, the overall impact puts this one over the top. Its deep ruby color and slightly cloudy un-fined appearance testify to the natural basic power of this wine. But Arrendell’s body has a light and refined easy finish, extending its pairing range from hearty seafood to Cornish Game Hens (or even lightly broiled veal). Make no mistake, this one deserves its [solid 90’s](#) Robert Parker rating.

In fact, in a recent pairing with Cornish Hens, wild rice, and carrots, this one blew away Chardonnay and a few other creative pairing companions that were attempted. Just try going back to the ‘ol standards after the Arrendell and see if they were right; taste changed forever? It’s a good bet.

You can check around at the bottle shops, but the best place to buy is probably on line. It might be a little pricey, but if you have something to celebrate, it’s well worth a try. Of course, check for stock on the ‘07, and if it isn’t easy to get, the ‘09 is a better bet. Neither one will disappoint.

Serve slightly chilled from the fridge after 20 minutes (60-65 degrees). If it’s served too cold, the bouquet will be overly muted, although it may pair better with Salmon or Swordfish when served colder.