

New World vs. Old World Pinot Noir



RAEN Royal St. Robert Sonoma Coast Pinot Noir

The California Pinot that converted Mike...one glass and you'll understand why. Pulled from the rugged western hills of the Sonoma Coast, this has the depth and complexity that works with a real dinner: duck, wild mushroom pasta, or a table where nobody's in a hurry.



Forge Cellars Pinot Noir Classique

Grown on shale in the Finger Lakes (the cool-climate wildcard Mike mentions), this is a leaner, earthier style that will feel familiar to anyone who loves Oregon or Burgundy. It's well within reach for a weeknight but interesting enough to be the talking point at the table.



Owen Roe Growers Guild Pinot Noir

Two decades of grower relationships across Oregon's best Pinot country went into this bottle, and it's evident. Pair with wild salmon, pork, or anything mushroom-heavy... this is a mid-week wine that makes dinner feel like a proper occasion.



Sean Minor California Series Pinot Noir

Under \$20, this is everyday California Pinot done right... ripe red fruit, a soft rounded texture, and real drinkability. Keep it around for roast chicken nights, backyard dinners, or the kind of casual gathering where good wine shouldn't be a big deal.



Horizon de Bichot Pinot Noir

This wine comes from Limoux, where Albert Bichot blends fruit from four distinct terroirs into something warmer than a classic Burgundy. Ripe, silky, with a hint of cedar, it's the kind of French Pinot that surprises people who think they know what French Pinot tastes like.



Domaine Gachot-Monot Côte de Nuits Villages

A fifth-generation family estate in the Côte de Nuits, this wine delivers real Burgundy depth without the Burgundy price tag. Earthy, aromatic, and structured... an ideal pairing for to roast duck, lamb, or a mushroom-heavy dish.

