

En Route Redux



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We discovered [En Route pinot noir](#) at Pinotfest 2015. And we were very impressed. On Norma's recent birthday we took a chance on [The Post, a new local restaurant](#) (full review forthcoming, stay tuned). On the wine list was "Nickel & Nickel Russian River Valley "Les Pommiers" pinot noir." That sounded familiar, so we took a chance. But, frankly, it's hard to screw up grapes from the RRV AVA.

When the wine arrived, Norma looked at it and noticed that **the label said En Route, not Nickel & Nickel**. I did a quick search of [CaliforniaWineFan](#) on my phone and found [our old review](#). Sure enough, this is one of the sisters of that winery.

We are, if anything, more impressed with the **2016 vintage (\$60) and priced fairly at \$75 at The Post**. We can do no better than the sensory description from their website.

SENSORY EVALUATION

The 2016 EnRoute Les Pommiers possesses the luxurious perfume aromatics and rich textures that we love about Pinot Noir from the Russian River Valley. On the nose, aromas of ripe cherry and plum are complemented by notes of earth, sage and forest floor. Generous-yet-soft red-fruit flavors expand on the palate, with elegant tannins that are the definition of silky. A mouthwatering natural acidity glides across the finish, making this vintage irresistibly approachable upon release.

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