

# PINOT NOIR

Jespersen Ranch, Edna Valley

## **WINEMAKER**

Molly Bohlman

#### **CLONE**

115, 667, 777, 2A, 828, Rochioli, Calera

## **ROOTSTOCK**

101-14, 420A

#### **HARVEST DATES**

September 9th - September 24th

# **AVERAGE YIELD**

3.2 tons/acre

#### **AVERAGE BRIX**

23.9°

## pH / TA

3.7/5.7 g/L

#### **ALCOHOL**

14.2%

#### **BLEND**

100% Pinot Noir

## COOPERAGE

32% New French Oak

# **BARREL AGING**

10 months



## **VINEYARD**

Jespersen Ranch is located four miles from the ocean, tucked into the hillsides in the western corner of the Edna Valley. We farm seven different clones of Pinot Noir at this coastal site and it produces wines full of layered flavors, rich color and ample acidity. The 2020 vintage was unforgettable. In the early days of the pandemic the vineyard was a fantastic respite, with mild weather and lucky March rainfall that produced large vine canopies. Moderate Summer weather was then followed up by heat spikes and the California wildfires in early Fall. Thankfully, the vine's large canopies helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint and we hand-harvested all of our Pinot Noir in September.

## **WINEMAKING**

We have a second winery situated behind our tasting room that is dedicated to our Pinot Noir program. After hand-harvesting the grapes, we ferment them in small, stainless steel, open-top tanks. About ¼ of the fermentations included a whole-cluster component, which adds a delicate tannin structure, spice and length to the wine. The 2020 vintage was comprised of the highest quality, free-run juice and we aged the wine for 10 months in French Oak barrels. The result is a wine full of red fruit flavors, with a bright and juicy palate underscored by warming potpourri, spice and clay flavors.