

2014

# RESERVE PINOT NOIR

Jespersen Ranch, Edna Valley

*100% Pinot Noir*



## VINEYARD

Nestled into the rolling hills of the northwest corner of Edna Valley, Jespersen Ranch lies three miles from the Pacific Ocean and derives much of its personality from the coast. The growing season in Edna Valley is long and cool with early morning fog and mid-afternoon ocean breezes. The wines from Jespersen combine classic regional characteristics of delicate fruit and white pepper with hints of earth and consistently strong acid, characteristics unique to this property. Despite the ongoing drought (and in some cases because of it) the 2014 vintage was fantastic. This was our first year making a Reserve Pinot Noir and the grapes for this wine came almost exclusively from a single block in the vineyard that was exceptional from the start.

## WINEMAKING

Of the seven clones of Pinot Noir we grow one in particular rose to the top in an already impressive vintage. A higher amount of whole cluster additions to the ferment lent these two lots such stunning characteristics that we decided to bottle a small amount separately with a Reserve designation. After bottling our winemaking team held this wine back from release for a year and a half in order to ensure perfect integration of its components.

WINEMAKER	Molly Bohlman
CLONES	777, 667
BLOCKS	17, 2
VINEYARD	Jespersen Ranch
AVERAGE BRIX	24.6°
pH/TA	3.7/5.7 g/L
ALCOHOL	14.5%
AVERAGE YIELD	3.0 tons/acre
BARREL AGING	10 months
COOPERAGE	48% new French Oak
CASES PRODUCED	150