

2015
BRUT ROSÉ

*Jespersen Ranch, Edna Valley
100% Pinot Noir*



VINEYARD

We farm 33 acres of Pinot Noir at Jespersen Ranch in the Edna Valley, planted to eight different clones. The grapes from Jespersen Ranch have gorgeous natural acidity from foggy mornings and coastal influence. Pinot Noir from Jespersen Ranch has a beautiful flavor profile at low sugar levels, perfect for creating a vibrant, fresh and complex sparkling wine. The coastal proximity of the vineyard gives this wine in particular an undercurrent of saline-laced brightness that makes it remarkably unique and sophisticated.

IN THE WINERY

We started by making a still wine with 100% Pinot Noir which was whole cluster pressed and fermented in stainless steel to capture the freshness of the Pinot Noir grapes. We made this wine in the traditional method, so after adding a carefully concocted mixture of sugar and yeast the wine aged in the bottle for 24 months for the second fermentation, where the lees added beautiful toasty, nutty and floral flavors and aromas. After hand-riddling the bottles twice a day, every day for two weeks, the wine was clarified through disgorgement, and a dosage of 3 grams per liter was added. Each step of the winemaking process was completed in-house and the resulting wine is a beautiful representation of our sparkling wine program.

WINEMAKER	Molly Bohlman
CLONES	828, Calera
ROOTSTOCK	3309, 101-14
VINEYARD	Jespersen Ranch
AVERAGE BRIX	18.9
pH/TA	3.1/8.8 g/L
ALCOHOL	12.0%
AVERAGE YIELD	2.7 tons/acre
DOSAGE	3 g/L
PRICE	\$65
CASES PRODUCED	183
AGING	10 months in stainless + 24 months in tirage