

2016
**RESERVE
PINOT NOIR**
Jespersen Ranch, Edna Valley
100% Pinot Noir



VINEYARD

The 2016 vintage was defined by a drought lifting rainy winter, warm spring and even temperatures throughout the growing season. The result was a wonderfully balanced vintage where we were able to achieve optimal flavor development with great natural acidities. We grow Pinot Noir at Jespersen Ranch in the Edna Valley, where our 33 acres of Pinot Noir vines are planted to seven different clones. This Reserve bottling features fruit from older plantings of 60% Clone 777 and 40% Clone 667. Each clone lends something different to the finished wine. Clone 777 lends aromatics, lift and complexity whereas Clone 667 folds in structure and depth.

IN THE WINERY

Our goal in the winery was to highlight the strengths of each clone of Pinot Noir that we used. This wine was fermented with 10% whole cluster which helped define the characteristics of earth, spice and dark fruit. To build on the already complex layers, the wine was aged in 53% new French Oak barrels and 47% once-filled French Oak barrels for 11 months before being bottled. The finished wine continues to unfold the longer you sit with it. This wine is drinkable now but will continue to develop for the next 5+ years.

WINEMAKER	Molly Bohlman
CLONES	777, 667
BLOCKS	420A
AVERAGE BRIX	26.1°
pH/TA	3.5/6.0 g/L
ALCOHOL	14.5%
AVERAGE YIELD	2.5 tons/acre
BARREL AGING	11 months
COOPERAGE	53% new French oak