

2017

# BLANC DE NOIRS

*Jespersen Ranch, Edna Valley*



## VINEYARD

Jespersen Ranch's ocean proximity and cool climate make it an ideal site to farm sparkling wine grapes. Since 2015 we have produced a single Sparkling wine from the site each vintage. In 2017 we hand-harvested Pinot Noir early in the morning on August 22nd. We selected Pinot Noir clones with large berries and light color, perfect for a Blanc de Noirs wine.

## IN THE WINERY

Sparkling winemaking is a labor-intensive process and we perform each step ourselves on our estate. After gently whole-cluster pressing the Pinot Noir, primary fermentation occurred in a combination of native fermented neutral barrels and a stainless steel tank inoculated with a special Sparkling wine yeast. In June of 2018, we bottled the wine with a mixture of yeast and sugar for its second fermentation, where bubbles and more complex flavors develop. The bottles then aged on their side for 36 months before being hand-riddled and disgorged in July of 2021.

The extended tirage aging created a beautifully creamy palate, with toasty brioche flavors that contrast the mineral, tangerine and lime notes. The small amount of residual sugar perfectly balances the high natural acidity and makes it a perfect partner for food. Aging Recommendation: chill and enjoy now or age for 5-7 years (this an ideal sparkling wine to cellar).

WINEMAKER	Molly Bohlman
CLONES	2A, 828
ROOTSTOCK	309C
VINEYARD	Jespersen Ranch
AVERAGE BRIX	17.9
PH/TA	2.95/9.7 g/L
ALCOHOL	11.7%
AVERAGE YIELD	2.9 tons/acre
RESIDUAL SUGAR	5.7 g/L (Brut)
PRICE	\$80
CASES PRODUCED	198
AGING	10 months in barrel + 36 months in tirage