

2018  
**RESERVE  
PINOT NOIR**

Jespersen Ranch, Edna Valley



#### VINEYARD

2018 was a relatively cool and dry growing season in Edna Valley, receiving half the normal amount of rainfall. Lower than normal temperatures delayed ripening throughout the year and led to a long bloom season with some shatter, causing lower yields. Perfect weather in September and October allowed us to let the grapes hang late into the season and develop flavor. We harvested the grapes for the Reserve Pinot program in the first two weeks of October.

#### WINEMAKING

All of our Pinot Noir undergoes fermentation in small, 3 ton stainless steel tanks. In 2018 two exceptionally expressive blocks were selected for our Reserve program. About 60% of the blend came from Block 17 (clone 667) and 40% came from Block 15 (clone 777). Over half of the blend included some whole cluster fermentations. The whole cluster component added a delicate tannin structure, spice and length that added to the ageability of the wine. After fermentation, we use a basket press to gently press the grapes and transfer the wine to barrels. About a third of the barrels were new, and the remaining were largely once-filled. The wine aged in barrel for 10 months prior to bottling. The resulting wine is delicate, with exceptional floral, fruit and black tea flavors. Aging Recommendation: Early Maturity - Drink now or hold for additional aging. Reviewed January 2021.

WINEMAKER	Molly Bohlman
CLONES	667, 777
BLOCKS	J17, J15
AVERAGE BRIX	24.5°
pH/TA	3.8/5.5 g/L
ALCOHOL	14.5%
AVERAGE YIELD	2.7 tons/acre
BARREL AGING	10 months
COOPERAGE	33% New French Oak
CASES PRODUCED	571
PRICE	\$65