

2019  
**RESERVE  
PINOT NOIR**  
Jespersen Ranch, Edna Valley

*100% Pinot Noir*



#### **VINEYARD**

The cool, ocean influenced climate of Jespersen Ranch produces remarkable growing conditions for Pinot Noir. In 2019, we experienced a cooler than average Spring and Summer at this coastal site. Late season rains produced very healthy canopies and a robust cover crop. We were then graced with nearly perfect conditions beginning in August, and steady sunshine with no major storms or disruptive weather patterns. Two blocks of Pinot Noir, Clone 667 and 777, were exceptional this vintage, and we hand-harvested them in late September.

#### **WINEMAKING**

All of our Pinot Noir undergoes fermentation in small, 3 ton stainless steel tanks at our Craft Winery. In 2019 we hand-harvested and destemmed the grapes into four tanks, with one including a portion of dried stems. After fermentation, we use a basket press to gently press the grapes and transfer the wine to barrels to age for 10 months. We tasted through each barrel, and only the most expressive were selected for the final blend. The 2019 vintage is rich and layered, with stunning aromatics. The palate is redolent with dark fruit flavors, spice and structure.

<b>WINEMAKER</b>	Molly Bohlman
<b>CLONES</b>	777, 667
<b>BLOCKS</b>	J15, J17
<b>AVERAGE BRUX</b>	23.9°
<b>pH/TA</b>	3.7/5.3 g/L
<b>ALCOHOL</b>	14.5%
<b>AVERAGE YIELD</b>	2.8 tons/acre
<b>BARREL AGING</b>	10 months
<b>COOPERAGE</b>	54% New French Oak