

2019 RESERVE SYRAH

Jespersen Ranch, Edna Valley

100% Syrah



VINEYARD

In 2019, we experienced a cooler than average Spring and Summer at Jespersen Ranch. Late season rains produced very healthy canopies and a robust cover crop. We were then graced with nearly perfect conditions beginning in August and no major storms or disruptive weather patterns all the way through harvest. Syrah is notoriously tough to ripen in cooler vintages, but the 2019 growing season finished with plenty of sunshine, allowing us to hand-harvest the grapes at the end of October at perfect ripeness.

WINEMAKING

We only produce a Reserve Syrah from the best vintages, and 2019 marks the first time since 2014 that we've made one. 90% of this wine came from a single block in the vineyard, so to add complexity we used a variety of winemaking techniques. We fermented the grapes in three separate stainless-steel tanks. A portion of the wine was foot-stomped for gentle extraction, a portion fermented with stems included and another portion fermented whole cluster. We selected the best lots to age in French oak barrels, 50% which were new. We then selected the top 12 barrels for the final blend. The finished wine was so stunning on its own that we bottled it as a single varietal, 100% Syrah.

WINEMAKER	Molly Bohlman
CLONES	Alban, 174
BLOCKS	J10A, J16
AVERAGE BRIX	23.5°
pH/TA	3.7/5.8 g/L
ALCOHOL	14.1%
AVERAGE YIELD	3.8 tons/acre
BARREL AGING	20 months
COOPERAGE	50% new French Oak