

2017
RESERVE
PINOT NOIR
Jespersen Ranch
100% Pinot Noir



VINEYARD

Jespersen Ranch is planted to about 30 acres of Pinot Noir. We have seven different clones of Pinot Noir planted, which helps create flavor and profile diversity in our finished wines. In the warmer 2017 vintage in Edna Valley, two clones performed exceptionally well and came together to make this Reserve bottling. We only have a few acres of these heritage clones (Calera and Rochioli), but they have perfect soil and slope orientation for Pinot Noir.

IN THE WINERY

All of our Pinot Noir is hand-harvested and fermented in small, open-top fermenters in the Craft Winery. Winemaker Molly Bohlman uses a combination of different techniques to build complexity in our Pinot Noir (native fermentations, stem inclusion, etc.) and this wine comes from the dozen most expressive barrels from the entire vintage. We barrel-aged nearly 18 months (6 months longer than our Estate Pinot Noir) and held it in our cellar an additional year. We've aged this wine for you so that upon release in early 2020, it's drinking at its best. Aging recommendation: Early Maturity - Drink now or hold.

WINEMAKER	Molly Bohlman
CLONES	Calera, Rochioli
ROOTSTOCK	101-14
VINEYARD	Jespersen Ranch
AVERAGE BRIX	24.2
pH/TA	3.7/7.3 g/L
ALCOHOL	14.5%
AVERAGE YIELD	1.5 tons/acre
BARREL AGING	18 months
COOPERAGE	33% New French Oak
PRICE	\$65
CASES PRODUCED	286