

2020

GRENACHE

Jespersen Ranch, Edna Valley

100% Grenache



VINEYARD

The 2020 vintage was unforgettable. In the early days of the pandemic the vineyard was a fantastic respite, with mild weather and March rainfall that produced large vine canopies. Moderate summer weather was then followed by heat spikes and the California wildfires in early Fall. Thankfully, a combination of the vine's leaf cover and Jespersen Ranch's proximity to the Pacific Ocean helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint. We harvested the grapes for this wine primarily from a single block (Block 20) over a two-week period (10/14-10/29). It is planted to the Alban clone, which is known for small clusters, small berries, darker color and more concentration.

WINEMAKING

In the winery we divided the block into 5 main fermentations and used a different approach for each before combining them all into the final wine. We harvested the grapes at night and delivered them to our craft winery where they were destemmed and foot-stomped before primary fermentation. A small piece of the blend (8%) was fermented in a concrete tank and everything else was fermented in stainless steel open-top tanks. We used different yeast strains for each fermentation (1 native, 4 inoculated) and then aged the wine for 17 months in a variety of vessels: 31% new oak, 22% concrete, 53% neutral French.

WINEMAKER	Molly Bohlman
CLONES	Alban, 136, 362
BLOCKS	J20, J19, J14
AVERAGE BRIX	25.1
pH/TA	3.6/5.6 g/L
ALCOHOL	14.8%
AVERAGE YIELD	5.3 tons/acre
BARREL AGING	17 months
COOPERAGE	31% New Oak