

2020
**RESERVE
PINOT NOIR**
Jespersen Ranch, Edna Valley
100% Pinot Noir



VINEYARD

The 2020 vintage was unforgettable. In the early days of the pandemic the vineyard was a fantastic respite, with mild weather and lucky March rainfall that produced healthy vine canopies. Moderate Summer weather was then followed by heat spikes and the California wildfires in early Fall. Thankfully, the vine's leaves helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint. We hand-harvested all of our Pinot Noir between September 5th and September 24th.

WINEMAKING

We hand-sorted, destemmed and gravity-fed the grapes into small open-top stainless-steel tanks in our Craft Winery. We divided each block in the vineyard into multiple smaller fermentation lots and used different techniques on each lot to add complexity and flavor to the finished wine. We used inoculated and native ferments. 62% of the lots included dried stems or whole clusters in the fermentation tank. Fermentations were 10-14 days long, using punchdowns as the primary extraction technique. We pressed at dryness and aged the wine for 10 months in French oak, 38% of which was new. Our reserve bottling was a selection of the best lots and the best barrels within those lots. This wine features spice on the nose, and black cherry and cola on the palate. Drink now or watch it evolve until 2026.

WINEMAKER	Molly Bohlman
CLONES	777, 667, Rochioli
BLOCKS	J2, J12, J15, J17, J24
AVERAGE BRIX	24.3°
pH/TA	3.8/5.3 g/L
ALCOHOL	14.5%
AVERAGE YIELD	3.0 tons/acre
BARREL AGING	10 months
COOPERAGE	38% new French Oak