

2020 RESERVE SYRAH

Jespersen Ranch, Edna Valley

100% Syrah



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 large canopies helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint. Syrah is notoriously tough to ripen in cooler vintages, but moderately warm days in October helped the grapes to ripen beautifully before we hand harvested three clones of Syrah between October 25th and November 1st.

WINEMAKING

This is only the third time in our history that we've made a Jespersen Ranch Reserve Syrah (2014, 2019, 2020). We only make this wine under exceptional circumstances, and despite the challenges of the 2020 vintage this wine is stunning and worthy of a Reserve designation. We destemmed the fruit and fermented the grapes in small, stainless-steel open top tanks. We foot-stomped the grapes for gentle extraction and only used the free run juice. The wine aged in French Oak barrels for 20 months, and our Winemaker selected the 15 most expressive barrels to bottle. This wine is a stunning representation of cool-climate Syrah with inky color, dark fruit flavors and elegant tannins. The trademark white pepper flavor on the finish is a welcome reminder of its coastal growing conditions. This wine will continue to evolve with age, and we recommend decanting if you wish to enjoy it in its youth.

WINEMAKER	Molly Bohlman
CLONES	Alban, 877, 174
BLOCKS	J10A, J10B, J16
AVERAGE BRIX	26.3°
pH/TA	3.8/5.8 g/L
ALCOHOL	14.9%
AVERAGE YIELD	3.2 tons/acre
BARREL AGING	20 months
COOPERAGE	53% new French Oak