## RESERVE PINOT NOIR

Jespersen Ranch, Edna Valley

100% Pinot Noir



## **VINEYARD**

The 2021 vintage was dry and cool, which resulted in extended hangtime for all of our Jespersen Ranch grapes. We received just 11" of rain, which was remarkably less than the historical average of 25". Budbreak arrived right on time in mid-March, followed by a warm and windy spring. Veraison began a bit later than normal, likely influenced by a cool and misty summer. We had no major weather events during the fall which allowed us to leave the grapes on the vine for as long as we needed to achieve ripeness. We harvested the grapes for this wine between September 18th and October 23rd.

## **WINEMAKING**

Out of the 24 lots of Pinot Noir that we harvested, the four best lots were chosen for this Reserve wine. We hand-sorted, destemmed and gravity-fed the grapes into open-top stainless-steel tanks in our Craft Winery. We kept the lots separate during fermentation and used different techniques on each lot to enhance flavor and complexity in the finished wine. 90% of the lots were fermented with either dried stems or whole clusters, adding an earth and spice element. Fermentations ranged between 10-14 days, and 43% of the wine went through native fermentation. We used punch downs as the primary extraction method. We aged the wine in 38% new French oak barrels for 10 months. The best barrels were then selected for the final bottling. This wine features spice and earth on the nose, black cherry and brushy herbs on the palate followed by underlying structure on the finish.

WINEMAKER	Molly Bohlman
CLONES	667, 777, Rochioli
BLOCKS	J2, J17, J24
AVERAGE BRIX	24.4°
pH/TA	3.8/5.3 g/L
ALCOHOL	14.5%
AVERAGE YIELD	3.2 tons/acre
BARREL AGING	10 months
COOPERAGE	38% new French Oak

