

2021 RESERVE SYRAH

Jespersen Ranch, Edna Valley

100% Syrah



VINEYARD

The 2021 vintage was dry and cool - ideal conditions for cool-climate Syrah. 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 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 from block 16 (which is located in the magic triangle where frequently get our most interesting expressions of both Pinot and Syrah) between October 22nd and November 3rd.

WINEMAKING

The fruit was destemmed and fermented in small, stainless-steel open-top tanks using a range of techniques: 45% of the fermentations included dried stems, 35% incorporated green stems, and 20% were fully destemmed. The wine then aged for 19 months in French oak barrels—34% of which were new oak—to build structure while keeping the oak influence in balance. The finished wine is a striking expression of cool-climate Syrah, with brooding aromatics of dark fruit, sage, black peppercorn, and eucalyptus. On the palate, it is dense and layered, unfolding in flavors of blackberry pie with a long, textured finish.

WINEMAKER	Molly Bohlman
CLONES	174, 877
BLOCKS	16, 10B
AVERAGE BRIX	23.6°
pH/TA	3.65/5.6 g/L
ALCOHOL	13.5%
AVERAGE YIELD	3.9 tons/acre
BARREL AGING	19 months
COOPERAGE	39% New French Oak, 17% New French Oak