

2022

RESERVE PINOT NOIR

Jespersen Ranch, Edna Valley

100% Pinot Noir



VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. The 2022 vintage was mild overall, but a cool flowering period and intense heatwave in late Summer led to extremely low yields at many Central Coast vineyards, including ours. We normally harvest our Pinot Noir over a 4-6 week period, but with the late season heat wave in 2022, we picked everything in just five days. Blocks 15 & 17, two of our favorites at Jespersen Ranch, made up the base of this wine. Year after year, these blocks produce fruit with the qualities we look for for our reserve program, and 2022 was no exception.

WINEMAKING

We hand-harvested and fermented each lot separately in 3-ton open-top stainless-steel tanks, with most of the lots incorporating dried stems or whole clusters for added variation, structure, tannin and spice. The wine aged for a total of 11 months in French oak barrels, 33% of which were new. After 8 months of aging, our winemakers tasted each lot, selecting the best lots to set aside for additional aging. After three more months, they tasted again and selected the top barrels to bottle for this reserve wine. The result is a vibrant wine with bright red fruit flavors and underlying notes of earth and spice. It is both complex and elegant and will age beautifully over the next decade.

WINEMAKER	Molly Bohlman
CLONES	667, 777, Rochioli, 2A
BLOCKS	J15, J17, J21, J12, J24
AVERAGE BRIX	26.1°
pH/TA	3.8/5.3 g/L
ALCOHOL	14.7%
AVERAGE YIELD	1.3 tons/acre
BARREL AGING	11 months
COOPERAGE	33% new French oak