

2022
**RESERVE
SYRAH**

Jespersen Ranch, Edna Valley
100% Syrah



VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. Less than 0.1% of California vineyards are planted this close to the coast, making the Syrah from this site a rare expression. The 2022 vintage started dry and mild with a cool flowering period, but an intense heatwave in late Summer led to extremely low yields. Syrah is a slow-ripening grape when grown in a coastal climate and is typically our last pick each harvest. With the extreme summer weather in 2022 our Syrah ripened three weeks earlier than average. We harvested the grapes for this wine from block 16 (which is located in what Winemaker Molly Bohlman refers to as the “magic triangle” where we frequently get our most interesting expressions of Syrah) between October 14th and 21st.

WINEMAKING

This single-site, single-varietal wine draws from one of the oldest blocks in the vineyard, block 16, offering a compelling snapshot of the site’s character in the 2022 vintage. The fruit was destemmed and foot-stomped for gentle extraction before gravity filling small, open-top tanks. Sun-dried stems were introduced to one fermenter, contributing earth and spice elements. 100% of the wine went through native fermentation lasting 14-16 days. The wine then aged for 20 months in French oak barrels—29% of which were new oak—to refine structure while keeping the oak influence in balance. An additional 2 years of bottle aging results in a striking expression of cool-climate Syrah with notes of fresh, brambly berries, olive bread, spice, and black pepper.

WINEMAKER	Molly Bohlman
CLONES	Alban, 174
BLOCKS	J10A, J16
AVERAGE BRIX	24.5°
pH/TA	3.64/5.6 g/L
ALCOHOL	13.9%
AVERAGE YIELD	2.7 tons/acre
BARREL AGING	20 months
COOPERAGE	29% New French Oak
CASES PRODUCED	359