

COASTAL CUVÉE

Jespersen Ranch, Edna Valley

WINEMAKER Molly Bohlman

CLONE GN362, Alban, PN667, Wadenswil Rochioli, 777, 115, Calera

ROOTSTOCK 101-14, 420A

HARVEST DATES September 7th-November 14th, 2023

> AVERAGE BRIX 23.1°

AVERAGE YIELD 3 Tons/Acre

> **pH / TA** 3.58/5.2 g/L

> > **ALCOHOL** 13.5%

VINEYARD 100% Jespersen Ranch

64% Grenache, 36% Pinot Noir

COOPERAGE 100% neutral French Oak

> BARREL AGING 18 months



VINEYARD

The 2023 vintage was long and cool and has been hailed by many local growers as one of the best vintages of the decade. The growing season started with a definitive end to three years of drought. We received 28 inches of rain over the winter with a series of storms that caused memorable flooding in the county. A cool spring delayed bud break across all varieties, and was followed by a foggy and temperate summer with very few days above 80 degrees. The grapes ripened slowly, and we received some late-season heat, giving us the kick we needed to achieve perfect ripeness. The long growing season lent itself to higher acidity, more complex and elegant flavors, and good age-ability in our wines. We picked our Grenache and Pinot Noir over 3 months in September, October, and November.

WINEMAKING

Coastal Cuvée is our celebration of Jespersen Ranch: an unconventional blend of Grenache and Pinot Noir. This is a light, chillable red that's vibrant, fresh, and irresistibly drinkable. Each varietal was hand-harvested and fermented separately using distinct techniques. Most of the Grenache underwent carbonic maceration in a stainless steel tank, enhancing its juicy, fruit-forward character. The Pinot Noir was fermented traditionally in open-top tanks, bringing brightness and earthy structure to the final blend. After aging both wines in neutral oak for 18 months, we blended them just before bottling. The result is a harmonious wine bursting with notes of raspberry. pomegranate, hibiscus, and tea leaf. We recommend enjoying slightly chilled.