

2023

RESERVE PINOT NOIR

Jespersen Ranch, Edna Valley

100% Pinot Noir



VINEYARD

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 get to perfect ripeness. The long growing season lent itself to higher acidity, more complex and elegant flavors, and good age-ability in our wines. We hand-picked the 4 blocks that contributed to this reserve bottling from October 6th to October 19th.

WINEMAKING

We sorted and fermented each block separately in 3-ton, open-top stainless steel tanks. Most of the lots (95%) included dried stems or whole clusters, adding variation, structure, tannin, and spice. After fermentation, the wines were transferred to French oak barrels for 10 months. From there, we composed the final blend by selecting the best barrels from our top Pinot Noir blocks. Clone 667 forms the backbone of the blend, providing depth and structure, while Calera and 777 contribute vibrant color and lifted aromatics. Forty-eight percent of the barrels were new French oak, lending subtle richness without overwhelming the fruit. In the glass, the wine bursts with aromas of rose petal, cherry blossom, and orange zest. The palate follows with layers of raspberry Danish, firm yet refined tannins, and a lingering note of dark cocoa powder.

WINEMAKER	Molly Bohlman
CLONES	777, 667, Calera
BLOCKS	J2, 12, 17, 23
AVERAGE BRIX	23.8°
pH/TA	3.75/5 g/L
ALCOHOL	14.3%
AVERAGE YIELD	2.7 tons/acre
BARREL AGING	10 months
COOPERAGE	48% New French Oak