

2016

CUVÉE BRUT NATURE

Jespersen Ranch, Edna Valley



VINEYARD

Jespersen Ranch is a fantastic site for sparkling wine grapes due to its proximity to the ocean and cool climate. The 2016 vintage was defined by a rainy winter and even growing season temperatures, making it an ideal vintage for an early harvest of Pinot Noir and Chardonnay for this program. On August 12th 2016, we harvested a blend of 76% Pinot Noir (Clone 2A) and 24% Chardonnay (Clone 17) to form the base of this Cuvée.

IN THE WINERY

Sparkling winemaking is a labor-intensive process and we perform each step ourselves. After lightly pressing the Pinot Noir and Chardonnay, the juice fermented in a combination of neutral barrels and stainless steel. In June 2017, we bottled the wine with a mixture of yeast and sugar for its second fermentation, where bubbles and more complex flavors develop. The bottles aged on their side for 24 months before being hand-riddled and disgorged in June of 2019. “Cuvée” is French for “blend” and “Brut Nature” refers to the fact that no sugar was added to the ‘dosage’ at disgorging, creating a sparkling wine with no sweetness.

WINEMAKER	Molly Bohlman
CLONES	2A, 17
ROOTSTOCK	309C, 1103P
VINEYARD	Jespersen Ranch
AVERAGE BRIX	18.9
pH/TA	3.0/8.4 g/L
ALCOHOL	12.5%
AVERAGE YIELD	2.7 tons/acre
DOSAGE	0 g/L
PRICE	\$65
CASES PRODUCED	180
AGING	10 months in barrel + 24 months in tirage