



A very pretty and approachable wine. Vivid garnet color, with ruby highlights. On the nose, cherry, spice and cinnamon aromas leap from the glass in a “pinot noir bouquet”. A first sip brings more red berries, pomegranate and a hint of tropicalness (guava?) to the palate, delivered on a plush and silky texture. Spice notes of pepper and vanilla bean complete the package. The wine is beautifully structured and balanced with bright acidity, soft tannin and lively layers of flavors.

The 2009 “Jump Up” Pinot is a blend of two Sta. Rita Hills vineyard: Hibbits Ranch and Huber. Sta. Rita Hills is a small appellation encompassing just 100 square miles. Its cool climate, ocean breezes, coastal fog and diverse soils come together to create the perfect climate for growing exceptional Pinot Noir.

Hibbits Ranch features eight different clones on three different rootstocks, planted in 2001 and 2005 and gives the wine great complexity and bright fruit flavors. Huber was one of the first vineyards planted in appellation, and gives the wine its minerality and structure.

Springtime rains were less than hoped for, but overall growing conditions were moderate, on-time and on-tempo. Bud break occurred with no pressure from springtime frosts and winds were moderate during flowering, so grape set was good. The crop was larger than the previous year and for most of the growing season the vineyards experienced the normal foggy early mornings, warming sun in the early afternoons then Pacific breezes to cool things down from mid-afternoon. August, however, threw a curve at us with record high temperatures over a 5 day period, which hastened ripening and caused some raisining and dehydration. We decided to pick and field sort, with raisined clusters being discarded to the vineyard and remaining clusters sorted for stem ripeness.

Hand harvested on October 8th, 20% of the clone 115 Pinot Noir from Huber was left as whole clusters, and the remainder de-stemmed. Cold soaked in one-ton open top fermenters to extract color, tannins and flavors for the skins prior to yeast inoculation, the “must” was hand-punched down 2-3 times per day for the two-week fermentation period. An additional week of extended maceration on skins occurred prior to free run wine being gravity-racked to barrel and the skins gently pressed with a hand-powered basket press. Only French oak barrels were employed (one new, two neutral). The wine aged in barrel for 18 months and was racked only once during this time, and then bottled in April of 2011. The bottled wine was held in the cellar for an additional six months prior to release.

Once the 2009 vintage was put into barrel, we headed off to St. Croix to “lime” a bit and reflect on the harvest. Just happens to be Carnival on the island that time of year. We ate, we drank, we danced in the streets. We named this Sta. Rita Hills Pinot Noir blend “Jump Up” - the name of that kind of street party that occurs throughout the Caribbean. Jump Up and Enjoy!

Dave’s recipe suggestion: Sta. Rita Hills Chanterelle Risotto

75 cases produced

\$32 recommended retail price