



Named after the exuberant attitude of the spontaneous street party in the Caribbean that we know as a *Jump Up*. And yet, this 2011 blend does have kind of a different beat – a little dark, a little brooding, somewhat reticent. Hmmm.

Visually, a very pretty, approachable wine with superb clarity and a deep, garnet color. Swirl, and swirl again – 2011 *Jump Up* needs and likes some aeration! With some coaxing, brambly, blueberry and blackberry aromas start to waft from the glass. A first sip delivers cola, blackcurrant and dark fruit notes. There's a hint of violet, soy and almost a dried meat/summer salumi note Could that subtle briny note be from the nearby Pacific? Tannins are soft, hibiscus tea-like and the finish brings back the blueberry component. A lot of longevity in this wine – it hangs on for at least a day once opened.

Sta. Rita Hills encompasses just 100 square miles, and is in one of the few transverse valleys in the western hemisphere. Its cool climate, ocean breezes, coastal fog and diverse soils create the perfect climate for growing exceptional Pinot Noir. But even with our proclivity for cool climate, 2011 was a challenging year. Spring frosts and what in Southern California we call a “bummer summer” – heavy cloud cover and cool temperatures throughout the season! Summer never came, and the grapes perhaps were as unhappy as the sun-loving couple that we are. But, ripen they did - eventually. With teeny, tiny clusters and minute crop-levels.

2011 *Jump Up* is a blend, but from *one* very unique and special vineyard. We adore the Hibbits Ranch, on the very western edge of Sta. Rita Hills. Planted in 2001 by Art Hibbits, it includes nine different Pinot Noir clones on four different rootstocks, all marching down a steeply-sloped, 2-acre vineyard site. Every eight vines are different, so this is and must be a field blend. And we think it really works.

We harvest by section at Hibbits Ranch. The top section with (as Art says) “cruddy” soils, always ripen first with the rest of the Pinot Noir following a few weeks later. Too steep for a tractor, the Hibbits family “re-unions” at the ranch to pick the grapes, one bucket at a time. In 2011, the grapes in *Jump Up* were harvested on October 3rd.

The grapes were then hand-sorted: dehydrated grapes were removed, clusters with ripe stems were placed into open-top fermenters, with the balance de-stemmed and added to each bin. The grapes were cold-soaked for 4 days and then allowed to ferment, with twice-daily punchdowns. Once primary fermentation was nearly complete, the free-run wine was gravity fed to French oak barrels, about 20% of which were “once-used”. The skins were then gently basket-pressed and also put to barrel, and malolactic fermentation occurred over the next month. The wines were racked (their only racking), gently filtered and bottled in May, 2013.

50 cases produced.

info@SeagrapeWineCompany.com

www.SeagrapeWineCompany.com