



“Jump Up”, according to the dictionary is either (a) a style of drum and bass music, with punchy drums and heavy basslines and/or (b) an occasion of mass dancing and merrymaking as in a carnival. We named this blend after the exuberant attitude of those spontaneous street parties in the Caribbean that we know as Jump Ups. Indeed, this 2012 Sta. Rita Hills appellation blend is a vibrant and joyous wine!

The beautiful burgundy (what else?!) color first beckons to the glass, with an elegant fade to almost fuchsia edges. This wine *looks* happy, and indeed a swirl releases cheerful pinot-esque aromas of redcurrant and raspberry. A first sip is a tell-tale of the vintage, with spicy white-pepper notes enveloped by cherry (sour cherry and some just-ripe Bing cherry) along with the rocky minerality that is a hallmark of the appellation. Pomegranate-like flavor and acidity and a silky texture interlaced with soft tea-like tannins round out this balanced, approachable and pretty wine.

Sta. Rita Hills is a small appellation encompassing just 100 square miles located in one of the few transverse valleys in the western hemisphere. Its cool climate, ocean breezes, coastal fog and diverse soils come together to create the perfect climate for growing exceptional Pinot Noir. 2012 was a glorious vintage, with a “no-front spring” and an even, “normal” growing season. Early morning fogs predictably were pushed back to the Pacific by mid-morning and the vines enjoyed warm and sunny days until the ocean “breeze” kicked in early afternoons to keep the climate cool.

2012 Jump Up is a blend of wines from two vineyards that bookend the appellation. Interestingly, both are planted on the original land grants from the Ranchero days. Rancho la Viña is a Pinot Noir only vineyard on the southwestern side of the appellation, just off Santa Rosa Road. On the other side of the river and hills lays the undulating vineyard of Rancho Santa Rosa. The Seagrape block in Rancho la Viña is all clone 777 and the block in Rancho Santa Rosa is all clone 667. We harvested the beautifully balanced Pinot clusters the end of September.

Winemaking is also a combination of methods. About 25% of the grapes from Rancho la Viña were left as whole clusters, with the balance de-stemmed to fill the open top fermenting bins. This mélange was inoculated with commercial yeast (RC212) and moved to French oak barrels (15% new oak) upon completion of primary fermentation. The 667 from Rancho Santa Rosa was completely de-stemmed and underwent a native fermentation prior to being barreled (no new oak, one “once-used”).

192 cases produced

\$40 per bottle

info@SeagrapeWineCompany.com

www.SeagrapeWineCompany.com