



J VINEYARDS & WINERY

J VINEYARDS & WINERY® 2017 PINOT NOIR

Russian River Valley

Since 1986, J Vineyards & Winery has developed a reputation as one of the top sparkling and still wine producers in California. J has come to be known for its celebrated estate vineyards, contemporary winery and world-class hospitality. Winemaker Nicole Hitchcock showcases her expertise and the diversity of California winegrowing regions through a portfolio of high-quality still and sparkling wines of distinction.

Tasting Notes

Our vintage 2017 Russian River Valley Pinot Noir is a richly aromatic, layered and deeply expressive example of the classic style of Pinot Noir from this renowned region. Opening with aromas of supple leather, violets and cherry cola, the silky palate delivers complex forest fruit notes of blueberry, raspberry and dark cherry that merge with hints of freshly-turned earth, mushroom and allspice. Well-integrated, fine tannins and a long finish leave a lasting impression. Perfect for complex, rich meals, this is an ideal wine with roasted turkey with cranberry chutney or cremini mushrooms stuffed with sage sausage. For a cheese pairing, try this with aged Manchego.

Vintage Comments

The 2017 growing season in California was challenging, but in the end delivered exceptional quality. A wet winter extended into early spring, soaking the ground and providing vines with abundant water resources. A warm, sunny growing season meant our vineyard managers were kept busy managing growth to give us just the right amount of light penetration and air-flow to the clusters. Aside from this canopy management, there was minimal intervention needed throughout the growing season. Most vineyards were harvested before a late season heat spike, giving us clean and balanced fruit with bright character and concentrated intensity.

Winemaking

The grapes for this Pinot Noir were sourced from cool areas throughout the Russian River Valley growing region. We hand-harvested whole grape clusters at 24.5 Brix, de-stemmed and gravity-fed them into small, three- to 10-ton open-top fermenters. Following a five-day cold soak, the must fermented for seven to 10 days using Burgundy yeast and natural inoculums. The wine was drained to barrel to undergo malolactic fermentation in 100% French oak, approximately 32% of which was new. Each vineyard, block and clone are kept separately until blending in May.

Estate Vineyards:	Foggy Bend, Eastside Knoll, Bow Tie and Canfield Vineyards
Clones:	2A, 115, 667, 777, 828, 943, Rochioli, Swan, Pommard
Soils:	Zamora, Arbuckle, Goldridge
Aging:	100% French oak barrels, 32% new for nine months
Harvest Dates:	August 29 - October 2, 2017
Alcohol:	14.3%
Titrateable Acidity:	5.3g/L
pH:	3.67