

BLUE JAY PINOT NOIR



2017

TASTING NOTES

Deep purple garnet color, this wine has overflowing aromas of dried hibiscus flower and smoked paprika with hints of forest floor and mint. The palate is dense and rich, packed with flavors of sassafras, wild blueberry compote, and baking spice. This wine is a full and intense expression of Pinot Noir, perfectly balanced with toasted oak and vibrant acidity on the lengthy finish.

WINEGROWING NOTES

Anderson Valley is an exceptional appellation due to its proximity to Pacific Ocean, which creates cool conditions that influence each vineyard. Our 2017 Blue Jay is sourced on steep hillsides. The aspect and light gravelly soils in these very rugged sites combine to create optimal ripening conditions. The resulting wines consistently present fruit of great depth and character.

VINTAGE NOTES

The 2017 growing season began with significant rainfall, replenishing soils and reservoirs. A summer of gradual warmth indicated a textbook growing season until unpredictable spells of extreme heat throughout September created challenges for many vineyards. This heightened the rate of ripening and flavor development in the grapes. Cooling marine air arrived just in time to bring our vineyards to ideal harvesting conditions resulting in concentrated, rich, and dense wines.



APPELLATION

Anderson Valley

VARIETAL

100% Pinot Noir

VINEYARDS

The Corners
Donnelly Creek

BARREL COMPOSITION

40% New French Oak
(François Frères)

BARREL AGING

10 Months

ALCOHOL

14.8%

WINEMAKERS

Megan Gunderson Paredes
Steve Leveque

ACCOLADES

93 Points
Jim Gordon, *Wine Enthusiast*