



“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. This blend was named after the exuberant attitude of those spontaneous street parties in the Caribbean that we know as Jump Ups. Indeed, this 2015 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 blueberry. 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. Enjoyable now, but will cellar beautifully.

Sta. Rita Hills is a small appellation encompassing just 100 square miles, and 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. 2015 was yet another drought year, which resulted in tiny yields of small clusters of petite berries. While quantities were disappointing, quality was superb.

Rancho la Viña is a Pinot Noir only vineyard located on the southwestern side of the appellation, just off Santa Rosa Road. With a long but early growing season, both the 115 and 777 clones were harvested on August 29, 2015.

Winemaking is also a combination of methods. About 20% 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 (BRL97) and moved to French oak barrels (15% new oak) upon completion of primary fermentation. Upon completion of malolactic fermentation, the soft lees were stirred back into the wine for the first few months of aging. The wine was raked only once. It was not fined and gently cross-flow filtered, and bottled in December 2016.

155 cases produced

\$36 per bottle