



“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 2016 Sta. Rita Hills appellation blend is a vibrant and joyous wine!

The garnet color of the wine foretells of the depth of this 2017 release. A little brooding at first, a swirl releases aromas of cola and blueberry, with some herbal notes reminiscent of sagebrush. A first sip is a tell-tale of the vintage with black cherry, more blueberry, mulberry and hints of allspice, along with the rocky minerality that is a hallmark of the appellation. Rhubarb pie-like flavor and acidity and a racy texture interlaced with soft tea-like tannins round out this balanced, but a bit edgy 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. In 2017, although some nice rain in the winter replenished soils, the AVA remained in a “moderate drought” condition. Warm springtime temperatures led to a sustained triple-digit heat waves throughout the summer accelerated ripening. 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 September 9, 2017.

Winemaking is 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 April 2020.

14.0% ABV

195 cases produced

\$36 per bottle

Release Date: Summer 2020

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