2022 JACKSON PARK



PINOT NOIR

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

Sonoma County had a mixed and somewhat challenging growing season in 2022. Winter was relatively dry with limited rainfall. February was unseasonably sunny and warm, prompting early bud break and leaving vines susceptible to early-season frost. By August and September, record heat arrived, accelerating ripening and harvest. The Pinot Noir yields were a little depressed this harvest, but we see great concentration and flavor in the wine. Our Jackson Park Pinot Noir harvest began on August 26th.

VINEYARD COMMENTS

Perched atop Taylor Peak with elevations approaching 1,400 feet, Jackson Park Vineyard enjoys panoramic views of both the Russian River and Alexander Valleys. Planted in 2015 these youthful vines deliver small, compact clusters packed with concentrated flavors. Soils here are predominantly free-draining loams, ideal to produce quality Pinot Noir. Clones include 777, 943, and 72.

WINEMAKER COMMENTS

NOSE: Black cherry, blackberry, and plum are supported by intriguing savory and earth notes.

PALATE: Boysenberry, plum, and black tea flavors are followed by a multi layered, concentrated, and balanced texture.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
14.5%	3.52	5.4 g/L	0.5 g/L	Sonoma County	100% French Oak, 32% New. 16-17 months.	February 6, 2024

WINEMAKER: CRAIG MCALLISTER

