2021 NOCTURNUM COMMEMORATION CUVÉE EDNA VALLEY \$49



60% Grenache/40% Syrah - Nocturnum pays homage to our barn owls who "belong to the night."

They protect the ranch at nightfall, maintaining balance of the ecosystem and are a crucial component of sustainability in our vineyard. It showcases deep aromas of black currant and sandstone with sweet hyacinth florals and flavors of white pepper and huckleberry juice on the long, complex finish.

- A blend of 60% Grenache and 40% Syrah from Jespersen Vineyard in the Edna Valley
- Hand harvested, cold fruit from night picks on October 21, 2021
- Yield about 2.5 tons per acre between 24.3 and 25° Brix
- Destemmed with nearly 100% whole berries remaining
- Fermented in small open top tanks
- 4 day cold soak, average 14 day fermentation, peak temperature 82°
- Hand punched down several times daily as needed
- Pressed off just dry, tank settled then racked to barrels
- Aged in French oak barrels for 16 months
- Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure, including bottling
- When handling the wine, care is taken at all opportunities to avoid shear
- Wine analysis 14.2% Alcohol, .58 TA, 3.5pH

The Edna Valley was one of the first registered appellations in California and boasts a rich agrarian history. The coastal terrain features varied soil types that are predominantly marine in origin, with ancient volcanic influences. The unusual transverse ranges allows the appellation to open up to the cooling breezes of the Pacific Ocean from nearby Morro Bay and Pismo Beach. The climate is strongly influenced by the ocean providing ideal, temperate growing conditions for Pinot Noir. Early spring warming, mild summer temperatures and late arriving cold fall temperatures and rain provide a long growing season for the development of rich color with concentrated and complex flavors. Nocturnum pays homage to our beloved barn owls that emerge at the fall of night to protect our vineyards.