

2022 JAX PINOT NOIR

CALESA VINEYARD, PETALUMA GAP SONOMA COAST

Named after its once pedestrian purpose, the vineyard was named “Calesa” meaning stagecoach in Spanish. Long ago this site, featuring expansive views of the Pacific, served as a resting stop for horse drawn carriages. Located in the newly minted Petaluma Gap AVA, Calesa vineyard sits in the “wind gap” or coastal mountain opening where direct coastal wind and cooler temperatures provide optimal growing conditions for Pinot Noir. The salty maritime wind and afternoon fog whisk in a chill that results in smaller grapes, thicker skins and a longer hang time. These factors nurture more concentrated flavor compounds.

THE CRAFT

Our fruit is hand-harvested into small bins in the early morning to protect the fruit and preserve freshness. The grapes are hand sorted and partially de-stemmed before being placed in small open top fermenters. Following a 7-day cold soak period and 10-12 day fermentation the wine is aged 18 months in 40% new and 60% 2nd year French oak barrels.

SPECIFICATIONS

PROPRIETORS

Kimberly Jackson
Trent Jackson
Dan Parrott

WINEMAKER

Kirk Venge

BLEND COMPOSITION

100% Pinot Noir

BARRELS

8

APPELLATION.

Petaluma Gap, Sonoma Coast



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