2022 JAZZY JUICE

Vintage Notes

Following a relatively warm 2021-22 winter, the 2022 spring will long be remembered for frost impacts and the prolonged cool and wet conditions into mid-June. The vines were slow to recover but experienced nearly ideal conditions during bloom that lead to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with a record-breaking stretch of eight days over 95°F in late July but very little heat stress compared to the 2021 vintage. September and October delivered with heat accumulation higher than any other ripening period in the data record and precipitation held off until the last week in October, one of the drier ripening periods on record. The entire 87 acres of Johan Vineyard was picked in just 11 days, an absolutely fast and furious vintage that will forever be remembered as a true logistical feat!

Production Notes

The Jazzy Juice philosophy came about during the 2018 harvest from a desire to make a juicy and bright, lighter-bodied red wine. To do this, we flip the skin-to-juice ratio of the fermentations, by direct pressing the majority of the grapes and floating some clusters and berries in the juice during fermentation to bring a touch of color and tannin to the wine.

As for the blend, we rocked the "reverse saignee" approach with two of our Pinot Noir ferments (one with 667 clone and the other 828 - both super bright and juicy). For the next portion of the blend, we layered Pinot Gris whole clusters in the first 1/2 of the tank, and destemmed Pinot Noir on top. This made for a super fun, spicy, lighter bodied but nice texture addition. The Final blend = 80% Pinot Noir (reverse saignee) + 20% Pinot Gris.

2022 hits the mark for a delicious, quaffable red wine that can be enjoyed at room temp or even lightly chilled. The Jazzy Juice label is always an ode to our harvest team each vintage, including everyone who came together to make it all happen!

Production: 347 cases produced
Alcohol: 12.5%
pH: 3.58
TA: 6.4 g/L