

JCB
by Jean-Charles Boisset

2019 **N°22**

Pinot Noir

Intense • Tumultuous • Intimate



Grape Variety: 100% Pinot Noir

Region: Sonoma Coast

Winemaking Notes:

Wooden open-top fermenters with hand punch downs

Aged in 100% French oak

- 50% new barrels

- aged for 15 months

Tasting Notes: Fermented in open-top, wooden fermenters with hand punch downs, this Pinot Noir is round, rich, and full-bodied from start to finish. The wine presents a deep, vibrant red in the glass. On the nose you are entranced by dark fruits and fragrant amber earthy notes. Every sip glazes the palate with flavors of nuanced baking spices, intensely ripe plums and strawberries, and stewed cherries. The finish contains silky smooth minerality, and the lingering intensity of its structured tannins. A truly intense pinot noir!

What The Number 22 Signifies: N°22 represents the number eleven twice, and 11 is Jean-Charles' lucky number. N°22 was chosen because this wine has twice the intensity, grandeur and charisma of most Pinot Noirs.

For Jean-Charles Boisset, the supple texture of a great Pinot Noir makes drinking it an almost **INTIMATE** experience. Earthy and powerful, N°22 is a **TUMULTUOUS** riot of deep flavors. We think of it as insistent and **INTENSE**.