Since 1986, J Vineyards & Winery has developed a reputation as one of the top sparkling and varietal wine producers in California. J has come to be known for its celebrated estate vineyards, contemporary winery and world-class hospitality. Winemaker Nicole Hitchcock showcases her expertise and the diversity of California winegrowing regions through a portfolio of high quality varietal and sparkling wines of distinction.

**Tasting Notes**
With one swirl, you can tell our Foggy Bend Vineyard Pinot Noir is something special. An intensely deep ruby color fills the glass as alluring aromatics of cherry cordial, licorice and tea leaf escape from the glass. The taste is complex with flavors ranging from ripe blackberry, tart cherry, dried herbs de Provence and hints of juniper berry. A lingering acidity complements soft, supple tannins for an elegant structure and elongated finish. We suggest pairing this wine with grilled artisan flatbread topped with fennel sausage, caramelized onions and arugula or gorgonzola with Santa Rosa plum compote.

**Vintage Comments**
The grapes for this Pinot Noir were sourced from the Foggy Bend Vineyard, found in the coolest reaches of Westside Road southwest of Healdsburg. The 2015 vintage was early, short and warm in the Russian River Valley. We had a lot of rainfall early on in December and January, filling our reserves and pushing up the growing season. Budbreak occurred in mid-March, and temperatures from March through May gradually increased, setting the table for the earliest Harvest ever for J. In May, cooler temperatures slowed down growth and led to a long bloom period that lowered yields. These conditions coupled with constant coastal breezes provided an ideal combination of elements to produce concentrated fruit flavors and a crisp acidity.

**Winemaking**
Whole clusters were hand-harvested, hand-sorted, de-stemmed and gravity-fed into small, three- to 10-ton open-top vessels. Following a five-day cold soak, the must fermented for about 10 days. The wine was drained by gravity into barrels to undergo malolactic fermentation for the next six weeks in French oak, with barrels stirred every two weeks to enhance mouthfeel. Aging occurred for 13 months in our cool cellars, adding nuanced spice and fresh toast aromatics to complement the fruit characteristics of the wine.

**Estate Vineyard:** Foggy Bend Vineyard  
**Clones:** 828, 115, 667, 2A, Rochioli  
**Soils:** Zamora, fine silty clay loam  
**Aging:** 13 months in French oak barrels (61% new)  
**Harvest Dates:** August 31 – September 10, 2015  
**Alcohol Content:** 14.3%  
**Titratable Acid:** 0.56 g/100ml  
**pH:** 3.53  
**Cases:** 750 cases