



Jump Ups are street parties held during carnival celebrations in the islands. Each is joyous, and each is very specific to that particular location. Although the daily breeze from the nearby Pacific is not nearly as warm as the island trade winds, Sta. Rita Hills makes us just want to “jump, jump, jump!”

Crimson with jewel-like garnet highlights, the wine broods a bit in the glass and demands a good swirl. Dark fruit notes of blueberry and blackberry mingle with dried black cherry and rhubarb. Earthy tobacco leaf, a hint of mint and pepper spice interlaces with the fruit notes. Good structure, integrated tannins and acidity.

Sta. Rita Hills is a small appellation encompassing just 100 square miles, located in one of the few transverse valleys in the western hemisphere. Its cool climate, ocean breezes, coastal fog and diverse soils

come together to create the perfect climate for growing exceptional Pinot Noir. *2010 Jump Up* is a blend of two extraordinary vineyards at the very western edge of the appellation. Rancho la Viña is off Santa Rosa Road on the southwestern corner of the AVA, while Hibbits Ranch hugs a hillside off Hwy 246 at the very western edge. Both are very exposed to the daily fogs and breezes from the nearby Pacific Ocean, and both have very low vigor soils of loam, clay and diatomaceous earth.

2010 was a challenging vintage that definitely kept us on our toes. A very cool and cloudy springtime extended right into summer, with lingering foggy conditions each morning causing concern for excessive moisture in the canopy. The vineyard crews pulled more leaves than usual to open up the vines to airflow and sunlight, and were then ‘rewarded’ with a very hot heat spell at the end of August that accelerated ripening. The Pinot from Hibbits Ranch was picked on September 25th and that from Rancho la Viña on October 7th. This is quite late for Pinot Noir from Sta. Rita Hills, and although winemakers’ nerves were shot, the extended hang time on the vine and small cluster size produced wines with extreme flavor concentration and color.

The grapes were hand-sorted and clusters with ripe stems placed into open-top fermenters, with the balance of each lot de-stemmed and added to each bin. Cold-soaked for 4 days, then inoculated with RC212 yeast. As primary fermentation neared completion, the free-run wine was gravity-fed to French Oak barrels, about 20% of which were new. The skins were then gently basket-pressed and also put to barrel. Malolactic fermentation occurred over the next month in barrel. The wines were kept separate until blending trials were made in February 2012. The wines were racked to tank (the only racking), lightly filtered and bottled that same month.

100 cases produced