

ANDERSON VALLEY

2023 PINOT NOIR

MENDOCINO COUNTY

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

ANDERSON VALLEY

Established in 1983, the Anderson Valley AVA is in a narrow valley carved out by years of erosion from the Navarro River. As the river runs through the valley and empties into the ocean, it cuts through the mountains to allow the cold ocean wind and coastal fog to creep in.

KEY POINTS

Elevation: 300 - 1,700 feet

Soil: Pale loam soils on top of fractured sandstone offer good drainage and low water holding capacity.

Climate: The most northern growing region in California with a heavy marine influence.

Profile: The wine shows its cool-climate origins in bright acidity, accenting the rich flavors of blueberries, black cherries, and cola. Firm minerality grounds the wine. The tannins are firm, yet with silkiness on the finish, while predominately French oak barrel aging brings a smoky, sandalwood note.

TECHNICAL INFORMATION

Appellation: Anderson Valley, Mendocino County

Composition: 100% Pinot Noir

Barrel Aging: 10 months in 100% French oak (26% new)

Alcohol: 14.5% | **T.A.:** 5.6g/1L | **pH:** 3.47





