



J O N I V E

2022 “MOON DUST VINEYARD” PINOT NOIR, RUSSIAN RIVER VALLEY

WINERY

Jonive’s Moon Dust Vineyard is nested within the Sebastopol Hills in the coolest area of the Russian River Valley, home to rare and desirable Goldridge soils. First planted to vines in 1998, the vineyard consists of four pristine acres of Chardonnay and in 2007, was expanded to comprise an additional 11 acres of Pinot Noir. Jonive is a true reflection of vine maturity, organic farming, high-quality soil, and a world-class microclimate.

WINE

Hailing from a singular site within the Russian River Valley, the 2022 Jonive Pinot Noir stands in a league of its own. From the meticulous farming of 6 different clones of Pinot Noir that allows the grapes to be expressive of place, to careful selections and purposeful wine making, this bottle delivers a verve and freshness that the 2022 vintage offered. A beautiful bright ruby color invites you into the glass where you are met with savory notes balanced with fresh red fruit. The 2022 Pinot Noir is distinctive while remaining a stalwart example of benchmark farming at Jonive winery coming together to deliver a wine that is characteristically Russian River Valley.

VINEYARDS

The diverse vineyard site is home to six clones of Pinot Noir. The 11 acres of Pinot Noir, planted in 2008 are divided into eight blocks of clones 828, DB Selection, 115, 667, 777, and Pommard.

VINTAGE NOTES

Ample winter rain set up the 2022 growing season for a good crop and healthy vines. Budbreak, bloom, and veraison were all 7-10 days early. From May to August, the weather was mild, with most days in the 70s and only six days in the 90s. A major heatwave from September 1-9, with temperatures peaking at 113.2 degrees, forced a quick harvest to preserve fruit integrity. Both chardonnay clones were harvested on the night of September 6th.

WINEMAKING

At Jonive we try to allow our grapes to speak for themselves and not get in the way. We harvest at night and process the fruit first thing in the morning. We destem 85% of the fruit into open-top fermenters and include 15% whole clusters. No water or acid is added and an ambient “natural” yeast fermentation is allowed to happen. We cap the fermentation temperature at 88 degrees with two punch-downs during the heart of the fermentation and one per day on each end. The free-run juice goes directly to barrel and the solids are pressed lightly and kept separate for aging. The wine stays unracked in barrel on their gross lees for 15 months.

TASTING NOTES

The wine has a beautiful dark Burgundy color with youthful magenta at the rim. The wine has exotic aromas of shiitake mushroom, soy sauce, leather, red and black berries, and citrus. The mouth fills with a deep richness, warmth and brightness. The flavors of blood orange, mushroom, toasted walnuts, blackberries and Asian spice. The wine is warm and autumnal as well as bright and deep.



VINEYARD

Region:	California
Appellation:	Sonoma County
Sub-Appellation:	Russian River Valley
Soil:	Goldridge (Moon Dust) soil over clay loam
Age/Exposure:	Planted in 2007 Western/Southern Exposure
Clones:	38% clone 667, 26% clone 777, 16% clone 115, 11% Pommard clone, 5% David Bruce selection, and 4 % clone 828
Certifications:	CCOF certified organic

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	15 months in 100% French oak with 59% new. 100% of all oak is from 30-month or more air-dried staves.

TECHNICAL DETAILS

Yeast:	100% ambient natural yeast fermentation with no malo-lactic culture.
Alcohol:	13.4%
pH:	3.49
Total Acidity:	6.89 g/L
RS:	0.34 g/L

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