



J O N I V E



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

### WINERY

Jonive’s Moon Dust Vineyard is nestled 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

Sourced from a single site in the Russian River Valley, the 2022 Jonive Pinot Noir highlights precise farming and thoughtful winemaking. Six Pinot clones bring depth and site expression, with savory notes, vibrant red fruit, and the freshness of the vintage—distinctive yet true to Jonive’s signature style.

### 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 let the fruit shine. Grapes are night-harvested and fermented with native yeasts—85% destemmed, 15% whole cluster. No water or acid is added. Fermentation peaks at 88°F with minimal punch-downs. Free-run juice goes straight to barrel, and press wine is aged separately. The wine rests unracked on gross lees for 15 months.

### TASTING NOTES

The wine shows a dark Burgundy hue with a magenta rim and aromas of shiitake, soy, leather, red and black berries, and citrus. On the palate, it’s rich and bright with notes of blood orange, mushroom, toasted walnut, blackberry, and warm Asian spice.

### 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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