



2023 JAZZY JUICE

VINTAGE NOTES

FOLLOWING THE DIFFICULT AND LATE VINTAGE OF 2022, 2023 WAS A "BREEZE" COMPARATIVELY. WITH RELATIVELY AVERAGE BUDBREAK AND BLOOM DATES, THE REST OF THE SUMMER PROVIDED AMPLE WARMTH, WITH A WARMER THAN AVERAGE AUGUST WHICH ACCELERATED RIPENING AND PUSHED VERAISON INTO GEAR. LATE SEPTEMBER AND OCTOBER DELIVERED A SERIES OF RAIN EVENTS, ALLOWING FOR SMALL BREAKS IN THE PICKING SCHEDULE AND A LONGER, DRAWN-OUT HARVEST. THE 2023 WINES HAVE BEAUTIFULLY EVOLVED TANNINS THAT CONTINUE TO MATURE, MAKING FOR POWERFUL YET BALANCED WINES TO COMPLEMENT OUR CLASSIC JOHAN SALINITY.

PRODUCTION NOTES

THE JAZZY JUICE PHILOSOPHY CAME ABOUT DURING THE 2018 HARVEST FROM A DESIRE TO MAKE A JUICY AND BRIGHT, LIGHTER-BODIED RED WINE. TO DO THIS, WE FLIP THE SKIN-TO-JUICE RATIO OF THE FERMENTATIONS, BY DIRECT PRESSING THE MAJORITY OF THE GRAPES AND FLOATING SOME CLUSTERS AND BERRIES IN THE JUICE DURING FERMENTATION TO BRING A TOUCH OF COLOR AND TANNIN TO THE WINE.

AS FOR THE BLEND, WE ROCKED THE "REVERSE SAIGNEE" APPROACH WITH OUR NORMAL PINOT NOIR JAZZY FERMENTERS. WE ALSO PLAYED WITH THIS TECHNIQUE ON BOTH A ZWEIFELT FERMENTER AND A PINOT+BLAUFRÄNKISCH CO-FERMENT. FINALLY, WE BLENDED IN OUR FAVORITE PINOT GRIS+PINOT NOIR CO-FERMENT. THIS MADE FOR A SUPER FUN, SPICY, OH-SO-CRUNCHY AND ALWAYS JUICY 2023 JAZZY JUICE! THE FINAL BLEND = 50% PINOT NOIR, 25% ZWEIFELT, 15% BLAUFRÄNKISCH, AND 10% PINOT GRIS.

2023 HITS THE MARK FOR A DELICIOUS, QUAFFABLE RED WINE THAT CAN BE ENJOYED AT ROOM TEMP OR EVEN LIGHTLY CHILLED. THE JAZZY JUICE LABEL IS ALWAYS AN ODE TO OUR HARVEST TEAM EACH VINTAGE, INCLUDING EVERYONE WHO CAME TOGETHER TO MAKE IT ALL HAPPEN!

PRODUCTION: 397 CASES PRODUCED

ALCOHOL: 12.2%

PH: 3.43

TA: 6.7 G/L