



# 2022 PINOT NOIR

## KESSLER-HAAK

### STA. RITA HILLS

#### TASTING NOTE:

Kessler-Haak is planted within a relatively cool patch of the Sta. Rita Hills, and the Pinot Noir there expresses warm vintages in a flashy and dramatic way. This 2022 Kessler-Haak Pinot Noir is an exuberant and multifaceted Pinot with an appealing suave fleshiness. Deep crimson in the glass, it flaunts fragrances of dark berries, cherry pit, and a botanical spread of sage-y herbs, sandalwood, and white pepper. It glides across the palate with cola laced blueberry and cherry, then that sweet-tang of pomegranate kicks in and brings a juicy liveliness. On the back end there's some earthy notes of black tea and a fine mesh of stemmy spice and tannin.

This wine has a lot in common with the 2017 Kessler-Haak Pinot Noir, which came from a similar vintage. That was a precociously delicious wine too. After five years in bottle it's tasting fantastic. Enjoy this whenever you'd like.

#### VINTAGE & WINEMAKING:

We started making Pinot Noir from Kessler-Haak in 2014, with the intention of foraying into a more radical expression of Pinot Noir fermented with whole clusters (with the grapes left on their stems). Years before that we used to work with the fence-sharing neighbor, Clos Pepe vineyard, and from that we knew that this area provides Pinot Noir with all the acidity and brash fruitiness that's required if you want to use a lot of whole clusters to good effect.

The 2022 vintage challenged us when September heat kicked in, much like '17 and '20 vintage but more persistent. We had to be extra vigilant about nailing the pick date, as warm nights rob the fruit of precious acidity. We picked just in time, but we did have to cut back on stem inclusion to preserve the wine's freshness.

The Dijon clones that comprise this cuvee—113, 114, 115 and 667—were loaded into tanks with an average of 28% whole clusters. We immediately inoculated with our house native yeast (cultured from grapes picked during sampling), then pumped the wine over twice daily until it was dry. We left it on the skins for a few more days for further extraction. The wine aged on fine lees in French oak barrels (57% new) for 15 months, then was bottled without fining or filtration.

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**BLEND** 100% Pinot Noir, Clones 113, 114, 115, 667

**VINEYARDS** Kessler-Haak

**AVA** Sta. Rita Hills

**ALCOHOL** 13.5%

**VINIFICATION** native yeast fermentation with 28% whole-clusters

**BARREL AGING** 15 months in 57% new French oak

**TOTAL PRODUCTION** 322 Cases

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