



# JCB

by Jean-Charles Boisset

## N°22

PINOT NOIR  
*Sonoma Coast*  
2020

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INTENSE - TUMULTUOUS - INTIMATE

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**GRAPE VARIETY:** 100% Pinot Noir

**REGION:** Sonoma Coast, California

**WINEMAKING NOTES:** Aged in 100% French oak

- 15% new oak
  - aged for 16 months
- Alcohol: 15.5%  
pH: 3.55  
T/A: 5.4 g/L

**TASTING NOTES:** Fermented in open-top, wooden fermenters with hand punch downs, this Pinot Noir is round, rich, and full-bodied from start to finish. The wine presents a deep, vibrant red in the glass. On the nose you are entranced by dark fruits and fragrant amber earthy notes. Every sip glazes the palate with flavors of nuanced baking spices, intensely ripe plums and strawberries, and stewed cherries. The finish contains silky smooth minerality, and the lingering intensity of its structured tannins. A truly intense pinot noir!

**WHAT THE NUMBER 22 SIGNIFIES:** N°22 represents the number eleven twice, and 11 is Jean-Charles' lucky number. N°22 was chosen because this wine has twice the intensity, grandeur and charisma of most Pinot Noirs.

For Jean-Charles Boisset, the supple texture of a great Pinot Noir makes drinking it an almost INTIMATE experience. Earthy and powerful, N°22 is a TUMULTUOUS riot of deep flavors. We think of it as insistent and INTENSE.