



JCB

by Jean-Charles Boisset

N°22

PINOT NOIR
Sonoma Coast
2021

INTENSE - TUMULTUOUS - INTIMATE

GRAPE VARIETY: 100% Pinot Noir

REGION: Sonoma Coast, California

WINEMAKING NOTES: Aged in 100% French oak for 18 months - 35% new oak. Malolactic fermentation.
Alcohol: 14.5% | pH: 3.5 | T/A: 5.5 g/L

TASTING NOTES: This jewel-toned crimson Pinot Noir begins with the enchanting allure of dark fruits accompanied by fragrant earthy hints. Each sip exposes a tapestry of flavors, showcasing intricate baking spices, exquisitely ripe plums and strawberries and cherries. The finish is marked by a silky-smooth minerality that resonates with the enduring intensity of its well-defined tannins. This is an undeniably extraordinary Pinot Noir, brimming with intensity and finesse that continues long after the final sip.

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.