



## Jack Rabbit Hill

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### Hail Mary 05 Estate Pinot noir – 100% free run

Hail Mary 2004 was the inaugural release of our estate Pinot noir. As some may recall, we'd named it after an August 04 hail storm that had damaged some "outside" clusters, but had spared most others to ripen slowly well into Oct 04. Hail came again in 2005. But this time no damage to the vines as it quickly melted into a long midnight rain. A cool summer followed by a warm, long fall rewarded this medium-bodied red with dense plum color and a full nose of high alpine forest and blackberry notes.

Hail Mary 05 is a field blend of Dijon clones 113, 115, and 119 on 3309c rootstock, planted in 2002 in the Upper East Side block at Jack Rabbit Hill, organically grown, and cropped at 2 tons/acre. In 05 we further limited the release to 100% free-run wine, giving it a very soft tannin finish (the dripping pomace going into Peak Spirits' 1st release of Pinot grappa). Aged 10 months in 1st year Chardonnay barrels.

### Wildcat 2005 Estate Cabernet Franc

A routine pass through the Upper East Side block in September 05 took a spooky twist when we discovered a lynx half buried in the burm under Cabernet Franc vines in the Upper East Side. Later that day we shared our find with our rancher friends, Annie and David, old timers up here on Redlands.

"That's a mountain lion that did that, and it'll be back to finish 'er off."

"But what about our game fence, how'd it get through it?" we asked

"Hell they can easily clear 9 10 feet"

We pitched the prey over the fence, and haven't spotted the mountain lion since.

Made from Cab Franc #235 planted in 2002, organically grown in the Upper East Side at Jack Rabbit Hill. A combination of green harvesting in August 05 followed by a long Indian summer into November gave our medium-bodied Wildcat a deep bouquet of lilac and plum. 10 months in 2nd yr French oak finishes it with soft tannins. Similar to the traditional Cab Francs from the Chinon appellation in the Loire Valley.

### Barn Red 2005 Estate Foch - Lower East Side block

Barn Red 05 is the 4th vintage of Jack Rabbit Hill's 1st wine, inspired by some lively barrel tastings with friends back in the late fall of 02. Foch is a French variety bred in Alsace in the late 1800's by a nursery grower named Kuhlmann. Organically grown in the Lower East Side at Jack Rabbit Hill.

Barn Red 05 was whole-berry fermented and macerated for 6 weeks in closed stainless tanks before racking to barrels. Extended maceration and 10 months in 2nd yr French oak created a full-bodied bowl of currant and blackberry fruit, along with notes of humus and underbrush that make Barn Red a house favorite. A fun wine that matches well with pasta and grilled meats.

### Last Ditch 05 Estate Blend - Lower East Side block

Last Ditch refers to Jack Rabbit Hill's position on the local irrigation system, a primitive but incredibly effective network of ditches that carries snowmelt down from small reservoirs at 10,000 ft on Grand Mesa and surrounding mountains. In the late 1800's homesteaders in the upper benches of the North Fork Gunnison Valley took pick, shovel, dynamite, and horse and chiseled out the ponds and ditches that bring us perhaps some of the purest (1st use) irrigation water in the world.

Last Ditch 05 is a return to the original Last Ditch 02, a blend of Chambourcin and a little Foch organically grown in the Lower East Side block. Green harvesting half the crop along with "lean" irrigation practices accelerated ripening and delivered a wine marked by bright cherry, red licorice, and a smooth finish. Aged in 2nd and 3rd yr French oak for 11 months. Pour Last Ditch and raise a toast to the people who dug the ditches and cleared the way for our farms and ranches here in western Colorado.

JRH 05 Reds  
Release Notes  
FALL 2006