

NINER

WINE ESTATES

2019

CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

4, 17, 95, 548

ROOTSTOCK

1103P, 101-14

HARVEST DATES

September 19th - October 15th

AVERAGE BRIX

22°

AVERAGE YIELD

3.6 Tons/Acre

pH / TA

3.5/5.3 g/L

ALCOHOL

13.9%

VINEYARD

100% Jespersen Ranch

BLEND

100% Chardonnay

COOPERAGE

French Oak

38% New Oak

BARREL AGING

10 months



SITE

Nestled into the rolling hills of the northwest corner of Edna Valley, Jespersen Ranch lies three miles from the Pacific Ocean and derives much of its personality from the coast. The growing season in Edna Valley is long and cool with early morning fog and mid-afternoon ocean breezes. The wines from Jespersen combine classic regional characteristics of delicate fruit and white pepper with hints of earth and consistently strong acid, characteristics unique to this property.

VINYARD

In 2019, we experienced a cooler than average Spring and Summer at Jespersen Ranch. Late season rains produced very healthy canopies and a robust cover crop. We were then graced with nearly perfect conditions beginning in August, and steady sunshine with no major storms or disruptive weather patterns allowed us to fully ripen our Chardonnay. We hand-harvested all six blocks of Chardonnay across the vineyard over a four week period from mid-September to mid-October.

IN THE WINERY

We harvested our Chardonnay grapes in the early morning fog often present at Jespersen Ranch and whole-cluster pressed them a few hours later. We fermented the juice in a combination of barrels and stainless steel tanks. We then aged the finished wine in 33% new French Oak barrels for 10 months. A portion of the barrels went through malolactic fermentation to maintain a balance of creamy and bright acidity. Monthly lees stirring developed a lush mouthfeel. The result is a Chardonnay with expressive apple/pear aromatics and a beautifully balanced palate.