

NINER

WINE ESTATES

2012 CHARDONNAY

ESTATE GROWN

WINEMAKER
Steve Dooley

CLONES
548, 95

ROOT STOCK
101-14, 1103P

HARVEST DATES
September 26 - October 1

AVERAGE YIELDS
3.0 tons/acre

AVERAGE BRIX
24.5°

pH / TA
3.43/ 6.3 g/L

ALCOHOL
14.5%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Chardonnay

COOPERAGE
French Oak
30% New Oak

BARREL AGING
10 months

CASES PRODUCED
845

RETAIL PRICE
\$25



THE SITE

Nestled into the rolling hills of the north-west 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.

IN THE VINEYARD

The 2012 growing season followed a dry winter in Edna Valley. Temperatures were fairly typical through August with cool nights and mildly warm days. In September temperatures began to climb into the high 90s, which is unusual for Southern San Luis Obispo County. The strong diurnal coastal effect offset the hot days by cooling the vineyards to low temperatures at night allowing for longer hang-times and good flavor development.

IN THE WINERY

The grapes were hand-picked at night and delivered to the winery where the fruit was hand sorted and whole cluster pressed. 100% of the juice was fermented in French oak barrels with full malolactic fermentation and monthly stirring of the lees. About one third of the French oak barrels were new

TASTING NOTES

With exceptional intensity and concentration, a complex bouquet of lemon curd and creme fraiche exudes from the glass to create a mouthwatering effect even before the first sip. The palate boasts an array of tropical and orchard fruits such as ripened pineapple, Asian pear and white peach which are balanced by a strong backbone of acid. This wine is defined by its light touch - effortlessly balancing fresh fruit, light buttered notes, and bright acid.