

NINER

WINE ESTATES

2014
CHARDONNAY
ESTATE GROWN

WINEMAKER
Molly Bohlman

CLONES
95, 548

ROOT STOCK
101-14

HARVEST DATES
September 24th

AVERAGE YIELDS
3.5 TPA

AVERAGE BRIX
23.7°

PH / TA
3.52/5.9 g/L

ALCOHOL
14.1%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Chardonnay

COOPERAGE
French Oak
43% New Oak

BARREL AGING
10 months

CASES PRODUCED
861

RETAIL PRICE
\$25



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

Despite the ongoing drought (and in some cases because of it) the 2014 vintage was fantastic. A warm and dry winter lead to an early bud-break with the season's largest and only rainstorm shortly after. It was a miracle storm as it lead to healthy root system development, full canopies, and good vine balance.

IN THE WINERY

The grapes were whole-cluster pressed and the juice was transferred to a stainless steel tank where it settled overnight. The next morning, the wine was racked and transferred to oak barrels, of which about 1/3 were New French Oak. Primary and secondary fermentation happened in barrel, with twice monthly lees stirring during secondary. 100% of this Chardonnay went through ML fermentation, and the lees stirring created a creamy & luxurious mouthfeel on the finished wine without lending any dominating butter notes.

TASTING NOTES

With abundant personality on the nose and a rich yet vibrant palate, this wine is the definition of balance. Brioche, yellow peach & caramel aromas prelude a silken mouthfeel that showcases pear & cream notes elicited from lees stirring this wine received in barrel.