

NINER

WINE ESTATES

2015 CHARDONNAY ESTATE GROWN

WINEMAKER

Molly Bohlman

CLONES

95, 548

ROOT STOCK

101-14

HARVEST DATES

September 9th - 14th

AVERAGE BRIX

22.8°

PH / TA

3.6/6.2 g/L

ALCOHOL

14.1%

VINEYARD BLEND

100% Jespersen Ranch

VARIETAL BLEND

100% Chardonnay

COOPERAGE

French Oak
35% New Oak

BARREL AGING

10 months

CASES PRODUCED

861



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

We grow four clones of Chardonnay at Jespersen Ranch and they experienced a difficult growing season in 2015. Drought conditions combined with late Spring rains and a July rainstorm kept our team on their toes. Even in these conditions Clones 548 and 95 performed exceptionally well and earned a place in this single-vineyard Chardonnay.

IN THE WINERY

We hand-picked the Chardonnay grapes and whole-cluster pressed them into a stainless steel tank before being racked to barrels. The wine went through primary fermentation in 35% New French Oak and was aged on the lees with frequent stirring (2x a week for the first three months and 1x a month after) to create creamy mouthfeel. With unusually high levels of malic acid in the grapes we put 2/3 of this wine through malolactic fermentation to retain fresh acidity.

TASTING NOTES

This wine will become the perfect accompaniment to cheese & fruit plates. It effortlessly balances fresh fruit like orange blossom & crisp pear with savory components of clove studded marmalade and toasty brioche. Barrel-fermentation created a creamy palate that is bone dry but makes you think of decadent desserts like lemon-meringue pie and warm caramel apple tart.