

NINER

WINE ESTATES

2017

CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONES

548, 95, 4, 17

ROOTSTOCK

101-14, 1103P

HARVEST DATES

September 8th - October 11th

AVERAGE BRIX

23.9°

pH / TA

3.4/5.5 g/L

ALCOHOL

13.9%

VINEYARD BLEND

100% Jespersen Ranch

VARIETAL BLEND

100% Chardonnay

COOPERAGE

French Oak
35% New Oak

BARREL AGING

11 months

CASES PRODUCED

1,610



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.

IN THE VINEYARD

A few years back we grafted a portion of the vineyard to new clones of Chardonnay in order to increase complexity from the site. 2017 was our second year experimenting with these new clones, and despite challenging heat late in the summer followed by rain, the fruit developed beautifully.

IN THE WINERY

We hand-picked our Chardonnay grapes and whole-cluster press 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 few months and 1x a month after) to create a creamy mouthfeel. The wine went through secondary fermentation naturally while in barrel. Even with 100% malolactic fermentation this Chardonnay effortlessly balances aromatic fresh fruit with creamy notes and bright acidity.