

NINER

WINE ESTATES

2018

CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

548, 95, 4, 17

ROOTSTOCK

101-14, 1103P

HARVEST DATES

September 17th - October 26th

AVERAGE BRIX

23.4°

AVERAGE YIELD

3.4 Tons/Acre

pH / TA

3.5/6.0 g/L

ALCOHOL

14.1%

VINEYARD

100% Jespersen Ranch

BLEND

100% Chardonnay

COOPERAGE

French Oak

36% 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.

VINTAGE

2018 was a relatively cool and dry growing season in Edna Valley, receiving half the normal amount of rainfall. The lower temperatures delayed ripening throughout the year and led to a long bloom season with some shatter, causing lower yields. A warm September and October helped accelerate the grapes into ripeness and we embraced that in Chardonnay, opting to hang the fruit longer to elicit ripe apple and tropical flavors.

IN THE WINERY

We hand harvested our Chardonnay grapes and whole-cluster pressed them into a stainless steel tank. After the juice settled, we transferred it into French Oak barrels for primary fermentation. The wine was aged on the lees with frequent barrel stirrings (twice per week for the first few months and once per month after) to help build a creamy texture on the palate. It went through 100% malolactic fermentation (20% natively) and was aged 10 months before bottling.