

NINER

WINE ESTATES

2020 CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

548, 95, 4, 17

ROOTSTOCK

101-14, 1130P

HARVEST DATES

August 31st - September 10th

AVERAGE YIELD

3 tons/acre

AVERAGE BRIX

23.0°

pH / TA

3.6/5.5 g/L

ALCOHOL

13.3%

BLEND

100% Chardonnay

COOPERAGE

50% New French Oak

BARREL AGING

15 months total
transferred to neutral oak
at 11 months

CASES PRODUCED

674



VINEYARD

The 2020 vintage was unforgettable. In the early days of the pandemic the vineyard was a fantastic respite, with mild weather and lucky March rainfall that produced healthy vine canopies. Moderate Summer weather was then followed by heat spikes and the California wildfires in early Fall. Thankfully, the vine's leaves helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint. We hand-harvested all of our Chardonnay between August 31st and September 10th, an intentionally early pick as we wanted to maintain the bright acidity from this coastal site.

WINEMAKING

We hand-sorted and lightly pressed the whole clusters to avoid any unnecessary risk of smoke exposure. The juice went directly into barrel for fermentation, and was then aged in lightly toasted French oak barrels, 50% of which were new. After 11 months in barrel, we selected the best barrels to compose the final blend, and returned the blend to neutral oak barrels for four additional months. The extra four months in barrel evolved the secondary fruit flavors and added complexity to the final wine. With hints of lemon cream, jasmine and pie crust this wine is a wonderful balance of acid and creaminess.