

NINER

WINE ESTATES

2021 CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

548, 95, 17

ROOTSTOCK

101-14, 1130P

HARVEST DATES

September 15th - October 11th

AVERAGE YIELD

3.9 tons/acre

AVERAGE BRIX

22.1°

pH / TA

3.6/5.6 g/L

ALCOHOL

13.5%

BLEND

100% Chardonnay

COOPERAGE

35% new French oak

BARREL AGING

15 months total
transferred to neutral oak
at 8 months

CASES PRODUCED

1102



VINEYARD

The 2021 vintage was dry and cool, which resulted in extended hangtime for all of our Jespersen Ranch grapes. We received just 11" of rain, which was remarkably less than the historical average of 25". Budbreak arrived right on time in mid-March, followed by a warm and windy spring. Veraison began a bit later than normal, likely influenced by a cool and misty summer. We had no major weather events during the fall which allowed us to leave the grapes on the vine for as long as we needed to achieve ripeness. We harvested chardonnay between September 15th and October 11th. Half came from our oldest Chardonnay blocks on the property, Blocks 6 and 7.

WINEMAKING

We hand-sorted and whole cluster pressed the grapes into a stainless-steel tank to let the juice settle for one day. We then transferred it directly into barrel for primary fermentation where we inoculated half of the barrels and let the rest ferment natively. We aged the wine in French oak barrels and 100% of the wine went through malolactic fermentation. After 8 months, we transferred the wine into a large neutral oak cask and a selection of neutral barrels to keep the wine fresh and vibrant during its 15 months of barrel aging. This wine is in perfect balance: fresh and vibrant with creaminess and a long finish. Enjoy it now or age for 5+ years.