

NINER

WINE ESTATES

2022 CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

548, 95, 4, 17

ROOTSTOCK

101-14, 1130P

HARVEST DATES

September 6th - September 17th

AVERAGE YIELD

2.1 tons/acre

AVERAGE BRIX

22.1°

pH / TA

3.7/6.1 g/L

ALCOHOL

12.6%

BLEND

100% Chardonnay

COOPERAGE

25% new French oak,

10% concrete

BARREL AGING

15 months total
transferred to neutral oak
at 11 months

CASES PRODUCED

766



VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. The 2022 vintage was mild overall, but a cool flowering period and intense heatwave in late Summer led to extremely low yields at many Central Coast vineyards, including ours. We usually harvest our Chardonnay over a span of 4-5 weeks, but with the late season heat wave in 2022, we harvested everything between September 6th & 17th.

WINEMAKING

Our goal with Chardonnay is to find a balance between the bright, vibrant and fresh fruit that the coastal climate at Jespersen Ranch brings, and the creamy, textured richness that comes from barrel-fermentation and aging. We hand sorted and whole-cluster-pressed the grapes to ferment in a combination of French oak barrels and a concrete tank to preserve freshness and minerality. We aged the wine in the same fermentation vessels and 80% of the wine went through malolactic fermentation adding richness and creaminess. We stirred the lees twice a month on a small portion of the wine to enhance mouthfeel. After 11 months of aging, we composed the final blend and returned the wine to barrels to age an additional 5 months. The finished wine balances notes of white peach, baked pear and Meyer lemon, with a juicy mouthfeel and silky texture.