

# NINER

WINE ESTATES

## 2023 CHARDONNAY

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

4, Robert Young, 95, 548

### ROOTSTOCK

101-14, 1130P

### HARVEST DATES

October 5th - November 10th

### AVERAGE YIELD

3.4 tons/acre

### AVERAGE BRIX

22.6°

### pH / TA

3.6/5.7 g/L

### ALCOHOL

13.3%

### BLEND

100% Chardonnay

### COOPERAGE

28% new French oak

### BARREL AGING

14 months

### CASES MADE

1,475



### VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. Less than .1% of California vineyards are planted this close to the coast, making the Chardonnay from this site a rare expression. The 2023 vintage was heralded as one of the best vintages of the last decade and was a definitive end to three years of drought. Winter brought an impressive 28 inches of rain followed by a cool Spring and a foggy, temperate Summer. The long growing season created complex, elegant flavors and beautiful balance in our Chardonnay and we harvested it over a few weeks. 6 weeks between the beginning of October and mid-November

### WINEMAKING

Jespersen Ranch Chardonnay is vibrant and fresh, with layers of flavor and bright acidity that highlight the coastal environment that it comes from. We hand-harvested the grapes and whole-cluster pressed the juice into stainless steel tanks for fermentation. The wine was then transferred to French Oak barrels for fermentation. The wine was then aged in French oak the same barrels, 1/4 of which were new, lending texture and toasty flavors to the wine. The wine was bottled after 14 months of barrel aging. The 2023 Chardonnay showcases white peach, apple, pear and citrus aromas with a creamy palate and ample minerality.