

NINER

WINE ESTATES

2016 CHARDONNAY

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

95,17,4

ROOTSTOCK

101-14, 1103P

HARVEST DATES

August 25th - September 30th

AVERAGE BRIX

23.5

pH / TA

3.5/6.1 g/l

ALCOHOL

13.9%

VINEYARD

100% Jespersen Ranch

BLEND

100% Chardonnay

COOPERAGE

34% New French Oak

BARREL AGING

11 Months

CASES PRODUCED

966



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. A few years back we grafted a portion of the vineyard to new clones of Chardonnay in order to increase complexity from the site. In 2016 almost 50% of our total tons of Chardonnay came from these new clones, leading to more diverse fruit from this site than ever before.

WINEMAKING

We hand-pick our Chardonnay grapes and whole-cluster press them into a stainless steel tank before being racked to barrels. The wine went through primary fermentation in 34% New French Oak and was aged on the lees with frequent stirring (2x a week for the first three months and 1x a month after) to create creamy mouthfeel. The wine went through secondary fermentation naturally while in barrel. Even with 100% malolactic fermentation this wine retains a bright saline characteristic and zesty acidity.