

2016

CHARDONNAY

Jespersen Ranch, Edna Valley

100% Chardonnay



VINEYARD

We farm 21 acres of Chardonnay at Jespersen Ranch in the Edna Valley, planted to five different clones. In the northernmost corner of the vineyard are blocks 28 and 30, both planted to clone 17 also known as the Robert Young clone. We planted these blocks in 2012 and after five years of patiently developing the root system we harvested the first fruit in 2016. Cropped at just 1 ton per acre, we were rewarded with exceptional Chardonnay. The grapes from Jespersen Ranch have gorgeous natural acidity from foggy mornings and coastal influence. This acidity allows for long aging potential, even in our whites, and this wine in particular has an undercurrent of saline-laced brightness that makes it remarkably unique.

WINEMAKING

This is Winemaker Molly Bohlman's first Reserve Chardonnay from Jespersen Ranch and its purity and textural minerality make it an absolutely stunning expression of a single clone wine from our coastal site. After we hand-harvested the Chardonnay from Blocks 28 and 30 in the vineyard, the wine underwent primary fermentation in 40% new French oak barrels. 100% of the wine went through malolactic fermentation and was aged on the lees for 18 months. Although we aged the bottles for an additional 8 months prior to release, we expect this wine to develop even more over the next 1-3 years and encourage you to add this to your cellar if you're looking for a Chardonnay to enjoy later in its life.

WINEMAKER	Molly Bohlman
CLONES	17
BLOCKS	J28, J30
VINEYARD	Jespersen Ranch
AVERAGE BRIX	23.4
pH/TA	3.4/5.9 g/L
ALCOHOL	13.5%
AVERAGE YIELD	1 ton/acre
BARREL AGING	15 months
COOPERAGE	40% New French Oak
CASES PRODUCED	214