

2017
CHARDONNAY
Jespersen Ranch
100% Chardonnay



VINEYARD

We farm 21 acres of Chardonnay at Jespersen Ranch in the Edna Valley, planted to four different clones. In 2017, the growing season started with heavy Spring rains that invigorated our vines and promoted growth and nutrient uptake. Moderate summer temperatures were followed by a heat spike in early September and then light rain. Despite these challenges, the Chardonnay grapes at Jespersen Ranch fared the weather of 2017 well and we began harvesting in mid-September.

IN THE WINERY

This Reserve wine is a selection of the best Chardonnay barrels from 2017. The grapes were whole-cluster pressed and fermented in French Oak barrels. Frequent lees stirring and 18 months of aging in 50% new barrels and 100% native malolactic fermentation. This combination added structure and elicited a creamy palate. Molly then hand-selected the top eighteen barrels to build this rich and luxurious wine. Think apple, caramel and warm baking spice and meyer lemon flavors. Chardonnay from this site always has gorgeous natural acidity from foggy mornings and coastal influence, allowing for 5+ years of aging potential. Aging Recommendation: Early Maturity - Drink now or hold for additional aging.

WINEMAKER	Molly Bohlman
CLONES	4, 95
ROOTSTOCK	1103P, 101-14
VINEYARD	Jespersen Ranch
AVERAGE BRIX	23.3
pH/TA	3.4/6.3 g/L
ALCOHOL	13.9%
AVERAGE YIELD	4.2 tons/acre
BARREL AGING	18 months
COOPERAGE	50% New French Oak
CASES PRODUCED	430