

2018
CHARDONNAY
Jespersen Ranch
100% Chardonnay



VINEYARD We farm 21 acres of Chardonnay at Jespersen Ranch in the Edna Valley. The cool, costal climate produces vibrant and concentrated Chardonnays. In 2018 we hand-harvested the grapes over a five week span. The long, temperate growing season of 2018 fostered optimal flavor development, and our final pick of the year (Block 7) formed the base of this bottling of Reserve Chardonnay. The rich flavors from that last harvest were perfect to complement some of our earlier picks, which produced racy, bright expressions of Chardonnay.

WINEMAKING We hand-harvested the grapes and whole-cluster pressed them into a stainless steel tank to settle overnight. We then transferred the juice into French oak barrels for fermentation. Primary fermentation occurred natively and the wine went through 100% malolactic fermentation. We aged the wine in barrel for 15 months, with monthly lees stirring to develop texture and richness. Before bottling, Molly selected her favorite barrels to compose the final blend. The wine's gorgeous pale golden color has a balance of those early and late harvest flavors: light pear and apple alongside concentrated lemon cake and fresh pineapple. The palate is absolutely silken, with brilliant verve and spice. We allowed the wine to rest in bottle for 19 months so that it is seamless and balanced upon release. Early Maturity – drink now or hold for additional aging.

WINEMAKER	Molly Bohlman
CLONES	95, 4, 17
ROOTSTOCK	1103P, 101-14
VINEYARD	Jespersen Ranch
AVERAGE BRIX	23
pH/TA	3.6/5.5 g/L
ALCOHOL	14.4%
AVERAGE YIELD	3.6 tons/acre
BARREL AGING	15 months
COOPERAGE	53% New French Oak
CASES PRODUCED	448