

2018

BRUT BLANC DE BLANCS

Jespersen Ranch, Edna Valley

100% Chardonnay



VINEYARD

2018 was a relatively cool vintage in Edna valley, the perfect setting for making sparkling wine. A dry winter (we got about half the normal amount of rainfall) was followed by a relatively cool spring with a long bloom season leading to some shatter in our Chardonnay blocks. The moderate temperatures persisted throughout the season and into harvest. This is our first Blanc de Blancs and we chose to source it exclusively from Block 30 (Clone 17 which is also known as the Robert Young Clone). Clone 17 was chosen because of its lower acidity vs. other clones in addition to the fact that it has good flavor at lower sugar levels. We harvested the grapes at 19 brix on August 30th.

WINEMAKING

Sparkling winemaking is a labor-intensive process and we perform each step ourselves on our estate. After gently whole-cluster pressing the Chardonnay, 90% of grapes were gravity fed into a stainless tank for primary fermentation. The remaining 10% were put into neutral oak barrels. After primary fermentation we aged the base wine in a combination of stainless drums and neutral oak. In July of 2019, we bottled the wine with a mixture of yeast and sugar for its second fermentation, where bubbles and more complex flavors develop. The bottles then aged on their side for 35 months before being hand-riddled and disgorged with a 4 g/l dosage (brut) in May of 2022. The tirage aging and dosage ultimately softened the high natural acidity in the base wine and lead to perfect balance. This is a fresh and clean sparkling wine with notes of mandarin, white flowers, honey, and a hint of brioche. Drink now through 2030.

WINEMAKER	Molly Bohlman
CLONE	17
BLOCK	J30
AVERAGE BRIX	19°
pH/TA	3.14/9.7 g/L
ALCOHOL	11.6%
AVERAGE YIELD	3.3 tons/acre
BARREL AGING	10 + 35 months tirage
COOPERAGE	90% stainless steel drums, 10% neutral French Oak barrels