

2020
CHARDONNAY
Jespersen Ranch
100% Chardonnay



VINEYARD

The 2020 vintage was unforgettable. In the early days of the pandemic the vineyard was a fantastic respite, with mild weather and lucky March rainfall that produced large vine canopies. Moderate Summer weather was then followed by heat spikes and the California wildfires in early Fall. Thankfully, the vine's large leaves helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint. This wine is composed predominantly of fruit from Block 6, one of our oldest blocks in the vineyard. We harvested the grapes for Chardonnay between September 5th and September 21st.

WINEMAKING

We hand-harvested the grapes and whole-cluster pressed them into a stainless-steel tank. The next day, we transferred the juice into French oak barrels for fermentation. 40% of the lots went through primary fermentation natively and the wine went through 100% native malolactic fermentation. We aged the wine in 67% new French Oak for 11 months, stirring the lees periodically to develop texture and a rich mouthfeel. The wine was transferred to neutral French oak to age an additional 4 months. Our Winemaker Molly selected the top 18 barrels from the vintage and bottled the wine 100% unfiltered. The resulting wine has a beautifully rich and creamy mouthfeel with lemon, apple pie and vanilla qualities.

WINEMAKER	Molly Bohlman
CLONES	548, 95, 4, 17
BLOCKS	J6, J7, J27, J30
AVERAGE BRIX	23.0
pH/TA	3.6/5.6 g/L
ALCOHOL	13.5%
AVERAGE YIELD	3 tons/acre
BARREL AGING	15 months
COOPERAGE	67% New French Oak Transferred to neutral at 11