

# NINER

WINE ESTATES

## 2021 CONCRETE CHARDONNAY

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

4

### ROOTSTOCK

1130P

### HARVEST DATES

October 11th

### AVERAGE YIELD

4.1 tons/acre

### AVERAGE BRIX

22.4°

### pH / TA

3.6/6.4 g/L

### ALCOHOL

12.9%

### BLEND

100% Chardonnay

### COOPERAGE

Fermented in Nuetral Oak,  
Aged in Concrete

### AGING

15 months total



### VINEYARD

The 2021 vintage was dry and cool, which resulted in extended hangtime for all of our Jespersen Ranch grapes. We received just 11" of rain, which was remarkably less than the historical average of 25". Budbreak arrived right on time in mid-March, followed by a warm and windy spring. Veraison began a bit later than normal, likely influenced by a cool and misty summer. We had no major weather events during the fall which allowed us to leave the grapes on the vine for as long as we needed to achieve ripeness. We hand-harvested block 27 Chardonnay on October 11th.

### WINEMAKING

Block 27 Chardonnay was originally destined to be a component of our larger estate Chardonnay. But the wine showcased a pure, fruit driven expression of coastal Chardonnay that we loved and we decided to bottle it separately. We hand-sorted and whole cluster pressed the grapes into a stainless-steel tank where the juice settled for one day prior to being transferred to neutral oak barrels for primary fermentation. The wine aged in a small concrete tank for 9 months before being transferred to stainless steel to age for an additional 3 months. We did not let the wine go through malolactic fermentation in order to preserve the vibrant acidity. This approach resulted in an aromatically-driven wine with notes of kiwi, lime, white flowers and fresh minerality on the palate. Only 81 cases produced.