

2021
CHARDONNAY
Jespersen Ranch
100% Chardonnay



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 three blocks of Chardonnay between September 15th and October 20th. This slow, methodical approach allowed us to harvest the grapes at optimal ripeness.

WINEMAKING

We hand-sorted and whole-cluster pressed the grapes into a stainless steel tank, where we let the juice settle for one day. We then transferred the juice into barrels for fermentation and aging. 73% of the wine went through fermentation natively and 100% went through malolactic fermentation, adding a creamy richness to the wine. After 17 months of aging, we selected the top 22 out of 75 barrels for this reserve bottling. The resulting wine has a creamy, soft texture balanced with clean minerality. Notes of sweet pineapple and toasted marshmallow on the nose are complemented with honeyed lemon and baked apple on the palate.

WINEMAKER	Molly Bohlman
CLONES	4, 17
BLOCKS	J27, J29, J30
AVERAGE BRIX	21.5
pH/TA	3.7/5.5 g/L
ALCOHOL	13.5%
AVERAGE YIELD	4.4 tons/acre
BARREL AGING	17 Months
COOPERAGE	45% New French Oak