

2022

RESERVE CHARDONNAY

Jespersen Ranch, Edna Valley

100% Chardonnay



VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. Less than .1% of California vineyards are planted this close to the coast, making the wines from this site a rare expression. The 2022 vintage started dry and mild with a cool flowering period, but an intense heatwave in late Summer led to extremely low yields. We usually harvest our Chardonnay over 4-5 weeks, but the heat accelerated ripening and we picked all of our Chardonnay in just 11 days.

WINEMAKING

For our coastal Reserve Chardonnay we aim to achieve a balance of vibrant, fresh fruit flavors and creamy texture and richness. We hand-harvested and whole-cluster pressed our grape clusters and fermented the juice in French oak barrels. Two-thirds of the wine fermented natively and 1/3 was inoculated with yeast. All of the barrels underwent malolactic fermentation, adding creaminess and a rich mouthfeel. We aged the wine in oak barrels for 16 months and of the 52 barrels of Chardonnay in our cellar, we selected the top 14 for this Reserve bottling. The result is a Chardonnay that beautifully balances richness and vibrancy, showcasing notes of baked apple, fresh coconut, mandarin, and delicate white flowers.

WINEMAKER	Molly Bohlman
CLONES	548, 95, 4, 17
BLOCKS	J6, J7, J27, J29, J30
AVERAGE BRIX	22.1°
pH/TA	3.6/6.0 g/L
ALCOHOL	12.8%
AVERAGE YIELD	2.3 tons/acre
BARREL AGING	16 months
COOPERAGE	50% new French oak