

2023

RESERVE CHARDONNAY

Jespersen Ranch, Edna Valley

100% Chardonnay



VINEYARD

The 2023 growing season started with a definitive end to three years of drought. We received 28 inches of rain over the winter with a series of storms that caused memorable flooding in the county. A cool spring delayed bud break across all varieties and was followed by a foggy and temperate summer with very few days above 80 degrees. The grapes ripened slowly, and we received some late-season heat giving us the kick we needed to get to perfect ripeness. The long, cool growing season lent itself to higher acidity, more complex and elegant flavors, and good ageability in our wines. We hand-picked the two blocks that contributed to this reserve bottling from October 27th to November 3rd.

WINEMAKING

For our Reserve bottling, we aim to balance the vibrant, fresh fruit character of our coastal vineyard with a rich, refined structure. We hand-harvested and whole-cluster pressed the grapes and fermented the juice in French oak barrels, 45% of which were new. Primary fermentation was carried out to dryness, followed by partial malolactic fermentation and 14 months of aging on the lees. The result is a Chardonnay that seamlessly balances richness and energy, revealing layered notes of baked apple and pear tart, complemented by toasty oak and subtle hints of crème brûlée.

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| WINEMAKER | Molly Bohlman |
| CLONES | 4 |
| BLOCKS | J29, J27 |
| AVERAGE BRIX | 22.7° |
| pH/TA | 3.64/5.3 g/L |
| ALCOHOL | 13.5% |
| AVERAGE YIELD | 4.4 tons/acre |
| BARREL AGING | 14 months |
| COOPERAGE | 45% New French Oak |
| CASES PRODUCED | 480 |