

# NINER

WINE ESTATES

## 2013 CHARDONNAY

ESTATE GROWN

CLONES  
548, 95

ROOT STOCK  
101-14, 1103P

HARVEST DATES  
September 18th - September  
25th

AVERAGE YIELDS  
3.3 TPA

AVERAGE BRIX  
24°

PH / TA  
3.4/ 6.3 g/L

ALCOHOL  
14.5%

VINEYARD BLEND  
100% Jespersen Ranch

VARIETAL BLEND  
100% Chardonnay

COOPERAGE  
French Oak  
30% New Oak

BARREL AGING  
10 months

CASES PRODUCED  
1,200

RETAIL PRICE  
\$25



### SITE

Nestled into the rolling hills of the north-west corner of Edna Valley, Jespersen Ranch lies three miles from the Pacific Ocean and derives much of its personality from the coast. The growing season in Edna Valley is long and cool with early morning fog and mid-afternoon ocean breezes. The wines from Jespersen combine classic regional characteristics of delicate fruit and white pepper with hints of earth and consistently strong acid, characteristics unique to this property.

### IN THE VINEYARD

As with the rest of the state of California, the Edna Valley saw one of the driest years on record in 2013. Early bud break and bloom prompted an early harvest, with an unusually good fruit set showcasing great integrity

### IN THE WINERY

The grapes were hand-picked at night and delivered to the winery where the fruit was hand sorted and whole cluster pressed. 100% of the juice was fermented in French oak barrels with full malolactic fermentation and monthly stirring of the lees. About one-third of the French oak barrels were new.

### TASTING NOTES

This wine is unique in its effortless ability to balance fresh fruit and light buttered notes with bright acid, showing fresh peach and green apple alongside toasted marshmallow on the nose. Citrus laced acid and a creamy palate make this lightweight wine simply irresistible.