

JEPSON



Vineyards • Winery • Distillery

Jepson 2002 Estate Bottled Chardonnay

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VITICULTURE: 2002 was a banner year where the grapes reached their perfect maturity not only in sugar but in complete balance of acid and pH. Quantity and quality were in sync. The hardy Chardonnay grapes of the Jepson estate are grown in two separate blocks on the banks of the Russian River. While these two blocks are right next to each other, they each have their own personality. Block 5 is a rounder style which expresses itself in the mid palate and Block 6 is a more delicate fruit and higher acid. The soils of these vineyards are sandy loam. The land on the banks of the Russian River imparts the distinctive flavors of nutmeg and mineral notes in the Jepson Estate fruit. The microclimate of Mendocino County, the long hot days and cool nights allow the grapes to reach full maturity and maintain their natural acidity.

WINEMAKING: The 2002 Chardonnay was fermented 40% in stainless steel and 60% in barrel. The stainless steel allows for the juice to maintain its crispness and varietal flavor while the barrels lend the juice complexity and roundness. The Chardonnay was divided into many different lots and we used different yeasts so each lot developed its own personality which when blended became a wine with delicate complexity.

TASTING NOTES: The 2002 is a fine example of the quintessential California Chardonnay. On the palate, the creamy texture and slight viscosity combine and flow into flavors of nutmeg, lemon citrus, and green apple lingering into a crisp aftertaste. The 2002 Chardonnay is the perfect complement to roasted chicken or grilled scallops.

HARVEST DATES:	September 14 - 20, 2002
VARIETY:	100% Chardonnay
APPELLATION:	100% Mendocino, Estate Bottled
FERMENTATION:	40% Stainless Steel & 60% Barrel
BARREL AGING:	10 months in French cooperage
MALO-LACTIC FERMENTATION:	60%
ALCOHOL:	13.9%
pH:	3.4
T.A.:	.73g/100ml
PRODUCTION:	4,800 cases