

JEPSON



Vineyards • Winery • Distillery

Jepson 2003 Estate Bottled Chardonnay

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VITICULTURE: 2003 was a warm summer, that produced lighter more delicate fruit with 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 a 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 the cool nights allow the grapes to reach full maturity and maintain their natural acidity.

WINEMAKING: The 2003 Chardonnay was fermented 30% in stainless steel and 70% in barrel (mostly in neutral oak). The stainless steel allows for the juice to maintain its crispness and varietal flavor and the barrels lend the juice complexity and roundness. The Chardonnay was divided into many different lots, we used different yeasts and each lot developed its own personality which when blended became a wine with delicate complexity. We used 15% new oak throughout the blend. The Chardonnay was aged in oak for 10 months in French cooperage and completed 60% malo-lactic fermentation.

TASTING NOTES: The 2003 is trademark Jepson Chardonnay, a leaner, food friendly wine, slightly austere on the mid-palate, with green apple flavors with honey, caramel and nutmeg on the finish. Try this with Jarlsberg cheese and stone ground mustard, or a Caesar salad with grilled chicken or a pasta with a cream sauce; all good companions for the 2003 Jepson Estate Chardonnay.

HARVEST DATES:	September 18 - 30, 2003
VARIETY:	100% Chardonnay
APPELLATION:	100% Mendocino, Estate Bottled
FERMENTATION:	30% Stainless Steel & 70% Barrel
BARREL AGING:	10 months in French cooperage
MALO-LACTIC FERMENTATION:	60%
ALCOHOL:	14.3%
pH:	3.3
T.A.:	.72g/100ml
PRODUCTION:	1,100 cases