

JEPSON



Vineyards • Winery • Distillery

Jepson 1999 Estate Select Chardonnay

HARVEST DATES: September 10 - October 12, 1999
VARIETY: 100% Chardonnay
APPELLATION: 100% Mendocino County, Estate Bottled

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VITICULTURE: Along the bank of the Russian River, where these estate Chardonnay grapes are grown, is soil that is rich in nutrients that only sandy loam can provide. The soil and the inland climate give Mendocino County Chardonnay its distinctive character. Mendocino's summer days are long and warm allowing the grapes to develop mature sugars. In the evening, the ocean breezes come over our hills and bring cool night temperatures to retain the crisp acidity in the grapes.

WINEMAKING: The base flavors of pear and apple in this wine were complemented by 50% primary barrel fermentation for complexity and 50% primary stainless steel fermentation to retain the varietal flavor. The wine experienced 50% malo-lactic fermentation to round out the palate. Additionally, the entire lot of Chardonnay was oak aged for nine months. *"1999 gave us subtle flavors of Bartlett pears in this Chardonnay. My first experience with Jepson Estate Chardonnay enabled me to get a glimpse of the true acid to fruit flavor balance that this vineyard provides."* - Alison Schneider, Winemaker

TASTING NOTES: The resulting Chardonnay is a complex, floral wine with expressions of fresh pear, citrus and honey with a crisp, lively finish. On the palate, it is powerful and full-bodied, with bright flavors that are true to the bouquet, along with added notes of spices and minerals.

FOOD PAIRING: The 1999 Chardonnay is enjoyable as a sipping wine or as a complement to swordfish with lemon-herb butter. Your favorite scallop recipe, a bountiful seafood pasta or chicken pesto over fusilli pasta would marry nicely with this wine.

SPECIFICS:

Alcohol: 12.5%
pH: 3.3
T.A.: .57g/100ml
Production: 6,900 cases