

# NINER

WINE ESTATES

2017

## PINOT NOIR

Jespersen Ranch, Edna valley

### WINEMAKER

Molly Bohlman

### CLONE

115, 667, 2A, 777, 828

### ROOTSTOCK

101-14, 420A, 1103P

### HARVEST DATES

September 5th - October 3rd

### AVERAGE BRIX

23.4°

### AVERAGE YIELD

2.2 Tons/Acre

### pH / TA

3.74/5.5 g/L

### ALCOHOL

14.5%

### VINEYARD

100% Jespersen Ranch

### BLEND

100% Pinot Noir

### COOPERAGE

100% French Oak  
38% New

### BARREL AGING

11 months

### CASES PRODUCED

2,313



### SITE

Nestled into the rolling hills of the northwest 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

We farm 33 acres of Pinot Noir at Jespersen Ranch planted to seven different clones of Pinot Noir. 2017 was our second year experimenting with some of the newer clones in the vineyard. These clones added even more complexity to our single-vineyard pinot noir that is hard to achieve in the winery alone.

### IN THE WINERY

We make all of our Pinot Noir in our Craft Winery. The Craft Winery houses 3 ton open top fermentors that allow for small-lot production with punchdowns. Since there is no blending of other varietals in Pinot Noir, complexity comes from clone selection. We destemmed about 1/3 of the grapes and left the rest whole cluster and dried stems (roughly 1/3 each) and a portion went through fermentation natively. The wine was aged for 11 months in carefully selected French Oak barrels, 38% of which were new French Oak, before being filtered and bottled.