

NINER

WINE ESTATES

2018

PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

667, 777, 115, 828, 2A,
Rochioli, Calera

ROOTSTOCK

3309, 420A, 101-14

HARVEST DATES

September 14th - October 16th

AVERAGE BRIX

24.1°

AVERAGE YIELD

3.1 Tons/Acre

pH / TA

3.8/ 5.5 g/L

ALCOHOL

14.5%

VINEYARD

100% Jespersen Ranch

BLEND

100% Pinot Noir

COOPERAGE

100% French Oak
27% New Barrels

BARREL AGING

10 months

CASES PRODUCED

2,988



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

2018 was a relatively cool and dry growing season in Edna Valley, receiving half the normal amount of rainfall. The lower temperatures delayed ripening throughout the year and led to a long bloom season with some shatter, causing lower yields. A warm September and October helped accelerate the grapes into ripeness and we harvested Pinot Noir between mid-September and mid-October.

IN THE WINERY

We grow seven different clones of Pinot Noir across fourteen different blocks. Each acre is fermented separately in small open top tanks which results in many unique 'lots' of Pinot Noir. The final barrel selection includes a combination of wines that were fermented with whole clusters, dried stems, and destemmed fruit. 20% was fermented natively, lending earthy and spicy characteristics. These methods combine to build a complex and layered single-vineyard wine.