

NINER

WINE ESTATES

2012

PINOT NOIR

ESTATE GROWN

WINEMAKER
Steve Dooley

CLONES
777, 2A, 828,115, 667

ROOT STOCK
101-14, 3309C, 420A

HARVEST DATES
September 19-October 8

AVERAGE YIELDS
2.7 tons/acre

AVERAGE BRIX
25.5°

PH / TA
3.6/ 5.3 g/L

ALCOHOL
14.5%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Pinot Noir

COOPERAGE
French Oak
30% New Oak

BARREL AGING
10 months

CASES PRODUCED
2,400

RETAIL PRICE
\$35



SITE

Nestled into the rolling hills of the north-west 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

A dry winter was followed with typical temperatures through August with cool nights and mildly warm days. September brought unusual heat, with highs in the 90s. The strong coastal effect offset the hot days by cooling the vineyards to low temperatures at night. These cool night temperatures helped build the complexity of the wines in this vintage.

IN THE WINERY

The grapes were hand-picked at night and delivered to the winery where the fruit was fermented 10% whole cluster in 2.8 ton open-top tanks. Cool fermentation (82 degrees) lasted for 12 days with punch-downs occurring three times per day. Once fermentation was complete, only free run juice was transferred to French oak barrels and aged for ten months.

TASTING NOTES

This expressive wine opens with soft notes of potpourri intertwined with organic earth and a hint of spiced clove and citrus zest. The wine hits the palate with complex notes of dried rose petals and violets while showcasing fruit notes of cranberries which are married with wet earth and a hint of spice.