

NINER

WINE ESTATES

2013
SAUVIGNON BLANC
ESTATE GROWN

WINEMAKERS
Patrick Muran

CLONE
1

ROOTSTOCK
5BB

HARVEST DATES
August 23rd -August 30th, 2013

AVERAGE YIELDS
2.5 tons/acre.

AVERAGE BRIX
25.1°

pH / TA
3.4/ 6.4 g/L

ALCOHOL
14.4%

VINEYARD BLEND
90% Bootjack Ranch
10% Heart Hill Vineyard

VARIETAL BLEND
90% Sauvignon Blanc, 5%
Sauvignon Musque, 5% Semillon

COOPERAGE
90% Stainless Steel, 5% new
French Oak, 5% neutral
French Oak

BARREL AGING
6 months

CASES PRODUCED
2,000

RETAIL PRICE
\$22



SITE

The majority of the grapes for this wine were grown at Bootjack Ranch. Sprawled out on the eastern side of Paso Robles, Bootjack Ranch was once ancient seabed, and has two distinct sections: flats of high lime content loam and hills of well-drained, sandy loam. Over time we've learned that grapes from this vineyard are better left unconstrained, which results in wines that are driven by the soil and the sun instead of the heavy hand of the winemaker.

IN THE VINEYARD

2013 was the driest year ever recorded. Early and often irrigation sets were necessary to carry us through the 2013 vintage, and dry soil profiles meant early bud break, bloom and harvest. Milder temperatures coupled with the maturing of our young blocks lead to much more complexity in our wines across the board.

IN THE WINERY

These grapes were hand-picked at night and brought to our LEED certified winery at around 7am. Winemaking influence started in the vineyard with this wine: half the grapes were picked at an early ripeness stage for high acid and grassy notes, while the rest were picked ripe to help build tropical essences, such as, pineapple and guava. The grapes were cold soaked in the press for 4 hours, then pressed into a stainless steel tank for fermentation.

TASTING NOTES

The nose is redolent with tropical fruit aromas of ripened pineapple and papaya, accented with a touch of honey. The rounded and creamy palate carries the wine through to a crisp finish.