

NINER

WINE ESTATES

2014

ALBARIÑO

ESTATE GROWN

WINEMAKER
Patrick Muran

CLONES
Field Select

ROOT STOCK
101-14

HARVEST DATES
September 24 and October 1

AVERAGE YIELDS
4.0 tons/acre

AVERAGE BRIX
24°

pH / TA
3.3/ 6.1 g/L

ALCOHOL
14.2%

VINEYARD BLEND
100% JESPERSEN RANCH

VARIETAL BLEND
100% Albarino

COOPERAGE
100% Stainless Steel

BARREL AGING
5 months

CASES PRODUCED
525

RETAIL PRICE
\$20



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 typically long and cool with early morning fog and mid-afternoon ocean breezes. We have a little over three acres of southwest facing Albarino planted on the southern edge of the vineyard.

IN THE VINEYARD

Despite the ongoing drought (and in some cases because of it) the 2014 vintage was fantastic. A warm and dry winter lead to an early bud-break with the season's largest and only rainstorm shortly after. It was a miracle storm as it lead to healthy root system development, full canopies, and good vine balance. We thinned the Albarino twice, once at fruit set and second at veraison and pulled the leaves about two weeks prior to harvest to ensure the perfect acid balance.

IN THE WINERY

The Albarino grapes were picked in two passes, in order to preserve some of the natural acidity and also capitalize on the rich flavors an extra week on the vines lends the grapes. The grapes were destemmed and cold soaked in tank in order to enhance the aromatics in the final wine. The wine was aged for 5 months in stainless steel before bottling.

TASTING NOTES

Almost golden color, this gorgeous wine has absolutely show stopping aromas of rich honeysuckle flowers, mango and mandarin orange. The palate combines a waxy and full texture with a sheen of acid to create a rich mid-palate and a crisp finish, reminiscent of the full flavor and bite of fresh cantaloupe.