

NINER

WINE ESTATES

2013 PINOT NOIR ESTATE GROWN

CLONES

777, 2A, 828,115, 667

ROOT STOCK

101-14, 3309C, 420A

HARVEST DATES

September 16-October 4

AVERAGE YIELDS

3.0 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

As with the rest of the state of California, the Edna Valley saw one of the driest years on record in 2013. Early bud break and bloom prompted an early harvest, with an unusually good fruit set showcasing great integrity.

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.