

NINER

WINE ESTATES

2014 PINOT NOIR ESTATE GROWN

WINEMAKER
Molly Bohlman

CLONE
115, 777, 667

ROOTSTOCK
420A, 101-14

HARVEST DATES
September 4th - 23rd

AVERAGE YIELDS
2.8 TPA

AVERAGE BRIX
24.2°

pH / TA
3.7/5.5 g/L

ALCOHOL
14.5%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Pinot Noir

COOPERAGE
100% French Oak
32% new

BARREL AGING
10 months

CASES PRODUCED
863

RETAIL PRICE
\$35



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

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.

IN THE WINERY

We destemmed the fruit at our Craft Winery and moved it into 3-ton open top fermentors. A warm ferment coupled with daily punchdowns allowed for more extraction, and 10% of the grapes were kept whole cluster during primary fermentation for added structure. The final wine is a combination of three clones of Pinot Noir, with added complexity coming from a the specific & varied barrels & coopers hand-selected by our Winemaker.

TASTING NOTES

Rich and layered on the palate, this wine is on the decadent side of what Jespersen Ranch Pinot Noir is capable of. Cherry pie & blueberry compote aromas are contrasted by delicate rose, dried tea and toasty baking spices. The palate transitions effortlessly from bright fruit to smooth tannins and an opulent finish.