

NINER

WINE ESTATES

2014 SAUVIGNON BLANC

ESTATE GROWN

WINEMAKER
Patrick Muran

CLONE
1

ROOTSTOCK
101-14

HARVEST DATES
September 25, 2014

AVERAGE YIELDS
4.0 tons/acre.

AVERAGE BRIX
24.5°

pH / TA
3.2/ 6.8 g/L

ALCOHOL
14.5%

BLEND
100% Sauvignon Blanc

COOPERAGE
100% Stainless Steel

BARREL AGING
6 months

CASES PRODUCED
500

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 Abarino planted on the southern edge of the vineyard.

IN THE VINEYARD

As with the rest of the state of California, the Edna Valley saw one of the driest years on record in 2014. Lucky for us, Jespersen Vineyard held rain in the soil profile until it was needed at the onset of bud break, reducing the need for early season irrigations. The fruit set was unusually good, with mild and windless days during bloom.

IN THE WINERY

The grapes for this cool-climate Sauvignon Blanc were hand-picked at night and brought to our facility at around 7am. The grapes were hand sorted, destemmed and put into the press to cold soak for 12 hours. All the while, we took great measures to avoid any oxygen exposure to our grapes. Our goal was to extract aromatic components from the skins which greatly amplified the aromatic complexity in the finished wine. The grapes were pressed at around 8pm the same day, and racked into a stainless steel tank and fermented cold.

TASTING NOTES

This Sauvignon Blanc shows the beauty on what effect a cool climate can have: subtle grassy and jasmine notes on the nose are underscored by rich guava, bright grapefruit and zesty lime. Guava and peach minerality follows through on the palate, accentuated by crisp acidity.