

# NINER

WINE ESTATES

2014

## SAUVIGNON BLANC

ESTATE GROWN

WINEMAKER  
Patrick Muran

CLONE  
1

ROOTSTOCK  
5BB

HARVEST DATES  
August 17th 2014

AVERAGE YIELDS  
2.5 tons/acre.

AVERAGE BRIX  
25.1°

pH / TA  
3.4/ 6.4 g/L

ALCOHOL  
14.4%

VINEYARD BLEND  
62% Bootjack Ranch, 38%  
Heart Hill Vineyard

BLEND  
62% Sauvignon Blanc, 28%  
Sauvignon Blanc Musque, 10%  
Semillon

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

BARREL AGING  
5 months

CASES PRODUCED  
2,000



### 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

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.

These grapes were hand-picked at night and brought to our LEED certified winery at around 7am. The grapes were cold soaked in the press for 6 hours, then pressed into a stainless steel tank for fermentation. The Sauvignon Blanc Musque, an aromatically expressive clone, helps add complexity to the aromatics, while the new French oak barrel-fermented Semillon brings more mouth feel and richness to the finished wine.

### 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.