

NINER

WINE ESTATES

2015 ALBARINO ESTATE GROWN

WINEMAKER
Patrick Muran

CLONE
Field Selection

ROOTSTOCK
101-14

HARVEST DATES
September 3rd

AVERAGE YIELDS
4.3 TPA

AVERAGE BRIX
22.1°

pH / TA
3.3/6.8 g/L

ALCOHOL
13.5%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Albarino

COOPERAGE
30% Neutral Barrel Fermented
70% Tank Fermented

BARREL AGING
5 months

CASES PRODUCED
574



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 typically 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

The 2015 vintage was one where the effects of the drought in combination with the weather kept our vineyard manager on his toes throughout the growing season. For our Albarino especially, late July rains forced us to pull leaves to avoid rot, and set the clock for a fast-ripening year leading to our lowest brix pick ever of this varietal.

IN THE WINERY

To accommodate our early pick in the vineyard, we changed our winemaking style for this vintage of Albarino. Instead of chasing an aromatic style, this wine is all about the palate. We de-stemmed the grapes & then cold-soaked them to promote phenolic extraction from the skins. We then barrel-fermented the wine and put 1/2 of the barrels through ML fermentation in order to combat the high acid we got from the early harvest. This resulted in a low alcohol, crisp wine with a creamy mouthfeel and plenty of acid to keep it interesting.

TASTING NOTES

A quick swirl will lift gentle notes of white peach, jasmine & granny smith apple from your glass. Take a sip and experience the simple elegance of this wine, with a textured palate reminiscent of soft lemon crème underscored by the acidity of honeydew melon.