

NINER

WINE ESTATES

2015 PINOT NOIR ESTATE GROWN

WINEMAKER
Molly Bohlman

CLONE
777, 2A, 828, 667

ROOTSTOCK
420A, 101-14

HARVEST DATES
August 21st - September 4th

AVERAGE BRIX
24.3°

pH / TA
3.7/5.7 g/L

ALCOHOL
14.5%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Pinot Noir

COOPERAGE
100% French Oak
30% new

BARREL AGING
11 months

CASES PRODUCED
863



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

We grow 33 acres of Pinot Noir at Jespersen Ranch and they experienced a difficult growing season in 2015; drought conditions combined with late spring rains and a July rainstorm kept our team on their toes. We picked our Pinot Noir very early and were done harvesting within two weeks.

IN THE WINERY

Partially due to the early pick the Pinot Noir clusters were small with tiny berries. This created a high skin-juice ratio during fermentation that led to exceptional concentration in the wine. We destemmed 90% of the grapes and left 10% whole cluster to add complexity, structure & spice. We drained the tank overnight to maximize the free run juice and that plus the light basket-pressed juice went into barrel separately from the hard pressing. The wine was aged in 30% New French oak for 11 months before being filtered and bottled.

TASTING NOTES

When you pour a glass of this wine the aromatics are proudly Pinot Noir and show off raspberry and dried cranberry notes draped over brushy herbs, sarsaparilla and tobacco. The palate is effortless in its transition from fruit to earthy spice and finishes with bright acidity.