

NINER

WINE ESTATES

2016 PINOT NOIR ESTATE GROWN

WINEMAKER
Molly Bohlman

CLONE
777, 667, 828, 2A, 115,
CALERA, ROCHIOLI

ROOTSTOCK
101-14, 3309, 420A

HARVEST DATES
August 19th - September 24th

AVERAGE BRIX
24.4°

AVERAGE YIELD
2.2 Tons/Acre

pH / TA
3.67/6.0 g/L

ALCOHOL
14.1%

VINEYARD BLEND
100% Jespersen Ranch

VARIETAL BLEND
100% Pinot Noir

COOPERAGE
100% French Oak
31% New

BARREL AGING
11 months

CASES PRODUCED
2,547



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 farm 33 acres of Pinot Noir at Jespersen Ranch planted to seven different clones of Pinot Noir. In 2016 we got fruit from all seven clones for the first time and this additional vineyard diversity gives us complexity that is hard to achieve in the winery. 2016 was a year of quiet observation and learning from our winemaking team, allowing what happened naturally in the vineyard to shine through to the finishes bottle.

IN THE WINERY

We make all of our Pinot Noir in our Craft Winery that houses 3 ton open top fermentors that allow for small-lot production with punchdowns. Since there is no blending of other varieties in Pinot Noir, complexity comes from clone selection. We destemmed about 95% of the grapes and left 5% whole cluster to add structure & spice. We drained the tank overnight to maximize the free run juice. A light basket-pressed juice went into barrel separately from the hard pressing. The wine was aged in carefully selected French Oak barrels for 11 months before being filtered and bottled.