

NINER

WINE ESTATES

2016 ALBARIÑO

ESTATE GROWN

WINEMAKER
Patrick Muran

CLONE
Field Select

ROOTSTOCK
101-14

HARVEST DATES
September 16th & 24th

AVERAGE YIELDS
4.2 tons/acre

AVERAGE BRIX
23.2°

pH / TA
3.3/ 5.9 g/L

ALCOHOL
13.5%

BLEND
100% Albarino

COOPERAGE
20% Barrel Fermented
80% Stainless Steel

BARREL AGING
5 months

CASES PRODUCED
574



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 Sauvignon Blanc planted on the southern edge of the vineyard.

IN THE VINEYARD

Jespersen Ranch has a cool growing season and our three acres of Albarino thrive in the coastal environment. After a mild growing season we picked this fruit in two passes about two weeks apart. The first pick gave us grapes ripe with green & grassy notes while the second pick had fruitness & more phenolic development.

IN THE WINERY

Over the years we have taken many different directions with our Albarino, but this year is one of our winemaking team's favorite expressions yet. After primary fermentation we put some of the wine through Malolactic fermentation to bring a subtle creaminess to the finished wine. Picking the fruit in two passes gave us a wine that had both grassy & green notes but was ripe with nectarine & pear notes. The wine spent 5 months in barrel before being bottled under a screwcap to maintain freshness.

TASTING NOTES

The aromatics on this wine are a symphony of fresh fruit & mineral notes. Aromas of pear, white nectarine & crisp peach intermingle and are unified by a bright minerality & freshly cut green grass. The palate has a comfortable roundness up front and is swept away by a kiwi-laced acidity on the finish.