

NINER

WINE ESTATES

2016 SAUVIGNON BLANC ESTATE GROWN

WINEMAKER
Patrick Muran

CLONE
1, 367

ROOTSTOCK
101-14

HARVEST DATES
September 9th, 2016

AVERAGE YIELDS
3.4 tons/acre

AVERAGE BRIX
25.1°

pH / TA
3.3/ 6.0 g/L

ALCOHOL
14.1%

BLEND
100% Sauvignon Blanc

COOPERAGE
90% Stainless Steel
10% New Hungarian Oak

BARREL AGING
5 months

CASES PRODUCED
618



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

2016 was a fantastic growing season for Sauvignon Blanc at Jespersen Ranch and we had extremely high vigor and growth in the vines. Even and cool temperatures evenly ripened the grapes and we picked ½ in early September to preserve the slight grassy notes and the rest a few weeks later.

IN THE WINERY

Winemaking was all about creating balance in this wine. By splitting the Sauvignon Blanc grape pick in half we got the best of both worlds: one expression was crisp and tart with the other had more developed fruit flavors. We barrel-fermented and aged 10% of the wine in New French Oak barrels for just a kiss of warmth and more roundness in the palate to balance the naturally high acidity. The finished wine is a great meld of bright fruit and textured taste bottled under screwcap to maintain freshness.

TASTING NOTES

This Sauvignon Blanc is extremely reflective of its cool-climate upbringing. Aromatics of crisp cucumber & honeydew melon mix with fresh cut grass on the nose with a backslash of tart Granny Smith apple. The palate is ample and finishes like a bite of a firm yellow peach – fruity with a mouthwatering crisp finish.