

NINER

WINE ESTATES

2017 SAUVIGNON BLANC ESTATE GROWN

WINEMAKER
Patrick Muran

CLONE
1, 367

ROOTSTOCK
101-14

HARVEST DATES
September 6th and 15th 2017

AVERAGE YIELDS
2.9 tons/acre

AVERAGE BRIX
23.3°

pH / TA
3.3/ 5.9 g/L

ALCOHOL
14.1%

BLEND
100% Sauvignon Blanc

COOPERAGE
90% Stainless Steel
10% New French Oak

BARREL AGING
5 months

CASES PRODUCED
944



SITE

We grow our Sauvignon Blanc in 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. We have a little over three acres of southwest facing Sauvignon Blanc planted on the southern edge of the vineyard.

IN THE VINEYARD

2017 was a picture perfect growing year until a heat spike in the 100s hit Jespersen Ranch in early September. Luckily, our Sauvignon Blanc had a heavy canopy that shaded the fruit from the high temps and allowed us to pick ½ of our fruit in early September to preserve fresh acidity. We then followed up with a second pick of Sauvignon Blanc two weeks later that had more fruit expression.

IN THE WINERY

Our goal is to create flavor balance in our Sauvignon Blanc. By picking our grapes in two passes we get the best of both worlds: one expression is crisp and tart and the other fruity and fresh. Most of the wine was fermented in stainless steel tanks and 10% of the wine was fermented in New French Oak barrels for just a kiss of warmth and roundness in the palate. This plus a small amount of secondary fermentation balance the naturally high acidity to create a meld of bright fruit and texture. We bottle this wine under screwcap to maintain freshness.

TASTING NOTES

Our Sauvignon Blanc is reflective of the ocean-influenced vineyard site it grows at. Cooling fruity aromatics of kiwi, honeydew melon and green apple are rounded out with aromas of fresh white flowers, orange blossoms and honeysuckle. A slight savory note of pink peppercorns follows and adds complexity. The palate is a harmonious blend of acidity and creaminess that makes you eager for a second sip.