

NINER

WINE ESTATES

2018
ALBARIÑO
Jespersen Ranch, Edna Valley

Winemaker

Patrick Muran

CLONE

Field Selection

ROOTSTOCK

101-14

Harvest dates

September 24, 2018 and
October 10, 2018

Average Yield

4.3 tons/acre

Average Brix

22.4°

pH / TA

3.3/ 6.9 g/L

Alcohol

13.7%

Blend

100% Albariño

Cooperage

75% Stainless Steel
25% Neutral Barrel

Barrel Aging

25 months

Cases produced

590



SITE

We grow our Albariño 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 Albariño planted on the southern edge of the vineyard.

IN THE VINEYARD

2018 was a model year in the vineyard. Jespersen ranch has morning fog and cool afternoons that Albariño thrives on and this vintage is the perfect example of that. Moderate temperatures allowed for longer hang-time in the vineyard creating beautiful aromatics and flavors.

IN THE WINERY

Albariño has a gorgeous natural minerality and freshness that makes it alluring from the start. With winemaking we try to create different layers to add additional complexity. We fermented the majority of the harvest (75%) in a stainless steel tank to preserve the fresh fruit flavors and aromatics. We took the balance (25%) and fermented it in a mix of barrel sizes. Both lots of wine were then aged for 5 months in their respective vessels before bottling under a screwcap to retain freshness.