

NINER

WINE ESTATES

2019
ALBARIÑO
Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Field Selection

ROOTSTOCK

101-14

HARVEST DATES

October 5th

AVERAGE YIELD

3.9 tons/acre

AVERAGE BRIX

22.0°

pH / TA

3.2/ 6.6 g/L

ALCOHOL

13.2%

BLEND

100% Albariño

COOPERAGE

100% stainless steel tank
fermented and aged

BARREL AGING

5 months

CASES PRODUCED

672



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

Higher than average rainfall led to vigorous canopy growth and higher than average yields. To achieve a balance of ripeness and acidity, we opened up the Albariño canopies (i.e. removed leaves around the clusters) to increase sunlight exposure. This can make the fruit susceptible to sunburn, so to navigate the occasional heat spike we unhooked the canes from the trellis to create a natural shade for the grapes. This helped accumulate sugars and helped degrade malic acid in the grapes, leading to a balanced harvest in early October.

IN THE WINERY

Our goal was to create balance of ripeness and acidity in the finished wine and create a clean, mineral-driven wine with fresh fruit flavors. We harvested both of our blocks by hand on October 7th and whole-cluster pressed the grapes. We fermented in stainless steel with three different yeast strains for added complexity. We did not put the wine through malolactic fermentation and aged it 5 months in tank prior to blending, filtering and bottling in late February of 2020. The result is a deliciously dry white wine full of white peach and floral flavors underscored by a streak of mouthwatering salinity.