

NINER

WINE ESTATES

2019 PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

777, 115, 667, 828, 2A,
Calera, Rochioli

ROOTSTOCK

101-14, 3309C, 420A

HARVEST DATES

September 19th -
October 14th

AVERAGE YIELD

3.4 tons/acre

AVERAGE BRIX

23.4°

pH / TA

3.7/ 5.7 g/L

ALCOHOL

14.5%

BLEND

100% Pinot Noir

COOPERAGE

29% New French Oak

BARREL AGING

10 months

CASES PRODUCED

2970



VINEYARD

Jespersen Ranch is located in the western corner of the Edna Valley AVA, just four miles from the ocean. In 2019, we experienced a cooler than average Spring and Summer at this coastal site. Late season rains produced very healthy canopies and a robust cover crop. We were then graced with nearly perfect conditions beginning in August, and steady sunshine with no major storms or disruptive weather patterns. We hand-harvested all fourteen blocks of Pinot Noir from mid-September to mid-October.

WINEMAKING

We farm seven different Pinot Noir clones planted across fourteen different blocks at Jespersen Ranch. This diversity in clones and orientation allows us to build a complex, layered single-vineyard wine. All the grapes are hand harvested and fermented in small, open-top stainless steel tanks. About 1/3 of the fermentations included a whole-cluster component, which adds a delicate tannin structure, spice and length to the wine. We aged the wine for 10 months in French Oak barrels in a mix of new, once-filled neutral. The 2019 Pinot Noir is elegant, with a balance of red and darker, brambly fruit flavors. Black tea and brushy chaparral flavors keep it grounded in the coastal site it comes from.