

# NINER

WINE ESTATES

## 2019 SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

367, 1

### ROOTSTOCK

101-14

### HARVEST DATES

September 25th  
and October 1st

### AVERAGE YIELD

5.2 tons/acre

### AVERAGE BRIX

22.5°

### pH / TA

3.3/5.9 g/L

### ALCOHOL

13.8%

### BLEND

100% Sauvignon Blanc

### COOPERAGE

80% stainless steel  
20% neutral oak barrels

### BARREL AGING

5 months

### CASES PRODUCED

1,008



### 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

Higher than average rainfall led to vigorous canopy growth and higher than average yields. To achieve a balance of ripeness and acidity, we removed leaves around the Sauvignon Blanc clusters to increase sunlight exposure. We did this early in the growing season so that the grapes were able to build up a 'sunscreen' effect and internally protect themselves from the heat. We picked the grapes in two passes, 10 days apart starting in late September.

### IN THE WINERY

Our goal is to create a wine that balances two flavor personalities of Sauvignon Blanc that we love: grassiness and tropical fruit. We hand-harvested the grapes and whole cluster pressed them. We fermented 80% in stainless steel and 20% in neutral oak barrels. We used three different strains of yeast to coax out different flavors in the fermentations. We did not put the wine through malolactic fermentation and aged it 5 months in tank and neutral barrels prior to blending, filtering and bottling in late February of 2020. The result is a beautiful dry white wine with pineapple, lemongrass, kiwi and green melon flavors.