

# NINER

WINE ESTATES

2020

## ALBARIÑO

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

Field Selection

### ROOTSTOCK

101-14

### HARVEST DATES

September 16th

### AVERAGE YIELD

3.3 tons/acre

### AVERAGE BRIX

21.5°

### pH / TA

3.3/ 5.9 g/L

### ALCOHOL

12.8%

### BLEND

100% Albariño

### COOPERAGE

78% stainless steel tank

22% Concrete

### BARREL AGING

4 months

### CASES PRODUCED

445



### VINEYARD

Jespersen Ranch is located in the north-western corner of the Edna Valley AVA, just four miles from the ocean. As an understatement, 2020 was quite the year. For the first few months the vineyard was an escape from the rest of the world, and the vintage progressed with nearly perfect conditions. The personality of 2020 caught up with us in late summer, bringing the now infamous California wildfires and high temperatures to the usually temperate climate of Edna Valley. Our Albariño escaped the effects of smoke taint, but heat spikes did reduce our yield. With the goal of crafting a crisp, low alcohol wine we hand harvested the grapes on September 16th at 21.5 brix.

### WINEMAKING

After an early morning harvest, we lightly pressed the grapes for gentle extraction. The juice settled in a stainless steel tank overnight and was then transferred into two types of vessels. We fermented 80% of the wine in stainless steel tanks, and 20% in a concrete tank. A slow and cool fermentation around 60 degrees enhanced the aromatics. Primary fermentation lasted 25 days, and the wine went through partial secondary malolactic fermentation natively. The wine was aged in the same combination of stainless steel and concrete before being filtered and bottled. The result is a delightfully fresh wine with no impact from the challenging vintage, other than we weren't able to make as much. White nectarine, lime and citrus floral aromatics with a saline acidity are all reminiscent of the site's coastal influence.