

# NINER

WINE ESTATES

2020

## SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

367, 1

### ROOTSTOCK

101-14

### HARVEST DATES

September 19th-21st

### AVERAGE YIELD

4.7 tons/acre

### AVERAGE BRIX

24.3°

### pH / TA

3.3/ 6.4 g/L

### ALCOHOL

13.8%

### BLEND

100% Sauvignon Blanc

### COOPERAGE

80% stainless steel tank

20% Neutral oak barrels

### BARREL AGING

4 months

### CASES PRODUCED

774



### 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. These higher temperatures elicited more tropical, rich flavors in our Sauvignon Blanc. The fruit escaped the effects of smoke taint and we hand harvested the fruit on September 19th and 21st.

### WINEMAKING

We lightly whole-cluster pressed the grapes for gentle extraction and transferred the juice into stainless steel tanks to settle overnight. We fermented in a combination of stainless steel tanks and neutral puncheon barrels (about twice the size of standard barrels). A slow and cool fermentation around 55-60 degrees helped enhance the beautiful, tropical aromatics of this wine. Primary fermentation lasted nearly 28 days, and the wine did not go through secondary malolactic fermentation. The wine was aged in the same combination of stainless steel and neutral puncheons before being filtered and bottled. It's aromatically stunning, with ripe mandarin and pineapple aromatics. The palate is bright and tropical and outlined with a refreshing, citrus acidity.