

NINER

WINE ESTATES

2021

PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

777, 667, 2A, 115, Calera

ROOTSTOCK

101-14, 420A

HARVEST DATES

September 18th -
October 22nd

AVERAGE YIELD

3.1 tons/acre

AVERAGE BRIX

23.8°

pH / TA

3.8/5.1 g/L

ALCOHOL

14.3%

BLEND

100% Pinot Noir

COOPERAGE

97% French oak
30% New oak
3% Concrete

BARREL AGING

10 months

CASES PRODUCED

3006



VINEYARD

The 2021 vintage was dry and cool, which resulted in extended hangtime for all of our Jespersen Ranch grapes. We received just 11" of rain, which was remarkably less than the historical average of 25". Budbreak arrived right on time in mid-March, followed by a warm and windy spring. Veraison began a bit later than normal, likely influenced by a cool and misty summer. We had no major weather events during the fall which allowed us to leave the grapes on the vine for as long as we needed to achieve ripeness. We harvested Pinot Noir between September 18th and October 22nd. Five different clones sourced from across the entire vineyard made up the final wine.

WINEMAKING

After hand-harvesting the grapes, we fermented them in small, stainless steel, open-top tanks. A true small lot approach - this wine includes juice from 21 separate fermentations. 1/3 of the lots fermented natively, and we used stem inclusion (either whole cluster or dried stems) in half of the fermentations to further drive complexity. We aged the wine for 10 months in a combination of French oak barrels and a small concrete tank. This wine is a wonderful expression of what a cooler vintage at Jespersen Ranch can result in, with dark fruit flavors like raspberry and black cherry contrasted against floral, black tea and wet clay. This wine is ready to drink now but will continue to evolve over the next 5 years.