

NINER

WINE ESTATES

2023 SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

376, 1

ROOTSTOCK

101-14

HARVEST DATES

September 25th & October 5th

AVERAGE YIELD

3.5 tons/acre

AVERAGE BRIX

24.1°

pH / TA

3.3/ 6.6 g/L

ALCOHOL

14.4%

BLEND

100% Sauvignon Blanc

COOPERAGE

Neutral puncheons &
Stainless steel drums

BARREL AGING

5 months



VINEYARD

The 2023 vintage was long and cool and has been hailed by many local growers as one of the best vintages of the decade. The growing season started with a definitive end to three years of drought. We received 28 inches of rain over the winter with a series of storms that caused memorable flooding in the county. A cool Spring delayed bud break across all varieties and was followed by a foggy and temperate summer with very few days above 80 degrees. The grapes ripened slowly, and we received some late-season heat giving us the kick we needed to get to perfect ripeness. The long growing season lent itself to higher acidity, more complex and elegant flavors, and good ageability in our wines. Our two Sauvignon Blanc blocks typically ripen fully about a week apart, so we harvested the grapes in two passes on September 25th and October 5th.

WINEMAKING

We hand-sorted and lightly whole-cluster-pressed the grapes and transferred the juice into a combination of neutral puncheons and a stainless-steel tank for fermentation. The neutral oak portion helped to soften and bring balance to the vibrant natural acidity of the wine. A portion of the wine went through malolactic fermentation, adding a slight richness to the mouthfeel. The wine aged in the same neutral puncheons and stainless-steel tank for five months before it was blended and bottled. Juicy, mouthwatering acidity and lush tropical flavors showcase the cool-climate vineyard site. Notes of pineapple, kiwi, lime zest and sweet pea shoots are underscored with fresh minerality and bright salinity.