

NINER

WINE ESTATES

2023 PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

777, 667, 2A, 115, Calera,
Rochioli

ROOTSTOCK

101-14, 420A

HARVEST DATES

October 6th - October 19th

AVERAGE BRIX

24.2°

AVERAGE YIELD

2.6 tons/acre

pH / TA

3.8/5.0 g/L

ALCOHOL

14.1%

BLEND

100% Pinot Noir

COOPERAGE

30% new French oak

BARREL AGING

10 months

CASES PRODUCED

1,599



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 age-ability in our wines. We picked our Pinot Noir over 2 weeks in October and the grapes had beautiful color and concentration.

WINEMAKING

With this single-site, single-varietal wine, we used different winemaking techniques to build layers of complexity and enhance its delicate nuances. We hand-sorted the fruit and fermented the juice in 14 separate lots using open-top stainless-steel tanks. Each lot was treated uniquely: some included sundried stems, others incorporated whole clusters, and others included destemmed fruit. One-third of the lots went through fermentation natively. We aged the wine for 10 months in French oak barrels, 30% of which were new. This small-lot detail-driven approach to winemaking resulted in a complex and elegant wine. This is a classic Pinot Noir with cranberry and candied orange notes and hints of rose petals, earth and wet clay.