

# NINER

WINE ESTATES



## ABOUT US

### FAMILY OWNED FOR TWO DECADES

In 2001 Richard Niner, a self-made venture capitalist born in West Virginia, founded the winery. His journey from subsistence farming to successful businessman culminated in a love affair with the Central Coast and the purchase of his first vineyard. His passion for the land and its people remain our foundation. In 2013 his son Andy took over the day-to-day management of the winery.

### 100% ESTATE GROWN

We craft wines exclusively from our own vineyards to ensure complete control over quality. This commitment to estate grown fruit reflects our long-term dedication to the land and meticulous winemaking.

### THREE UNIQUE VINEYARDS

Our wines show the diversity of the Central Coast. Both Heart Hill Vineyard and Bootjack Ranch are in Paso Robles where warm days and cool nights create the ideal conditions for Cabernet Sauvignon, Syrah, Malbec, and Petit Verdot. Jespersen Ranch lies 30 miles south in the Edna Valley and offers a coastal climate perfect for Pinot Noir and Chardonnay.

### TWO WINEMAKERS WITH ONE VISION

We are lucky to have two Winemakers that have been with us for over a decade. Patrick Muran crafts our Paso Robles wines, while Molly Bohlman oversees the wines from Jespersen Ranch. Each brings their specialized expertise to our distinct vineyard expressions.

### WINE & FOOD: BETTER TOGETHER

We believe in sharing the beauty of our region through exceptional wine and food pairings. In our tasting room we feature a full menu with local farms, cheesemakers and artisans alongside produce and herbs from our Chef's Garden.

### AWARDS AND ACCOLADES

We are honored to have received the 2023 California Green Medal Award which seeks to identify leaders in sustainability. We've also been recognized as one of Food & Wine Magazine's 'Best Winery Restaurants in America' and a 'Top 10 Winery Restaurant' by USA Today.



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## OUR ESTATE VINEYARDS

### HEART HILL VINEYARD

*116 planted acres | Paso Robles Willow Creek District*

Cabernet Sauvignon, Syrah, Malbec, Petit Verdot, Cabernet Franc, Mourvèdre, Malvasia Bianca, Carménère, Grenache Blanc, Zinfandel

### BOOTJACK RANCH

*70 planted acres | Paso Robles Geneseo District*

Cabernet Sauvignon, Syrah, Malbec, Cabernet Franc, Sangiovese, Barbera, Merlot, Carménère, Petit Verdot

### JESPERSEN RANCH

*61 planted acres | Edna Valley*

Pinot Noir, Chardonnay, Syrah, Grenache, Sauvignon Blanc, Albariño, Meunier



## WE FARM OUR OWN VINEYARDS

We have been 100% estate grown since the beginning & the integration of farming and winemaking is the foundation of everything we do. We currently farm a total of 250 acres across three different vineyards in Paso Robles and Edna Valley.

## FAMILY OWNED

Richard Niner spent his career building small businesses and in the early 1990s one of his business ventures brought him to Paso Robles. Drawn to the land and people, Richard and Pam purchased their first vineyard in 2001 and spent the next decade building a tasting room and winery, planting vineyards, and assembling the current team. In 2013 they retired and their son Andy took over the day-to-day management of the business.

## SUSTAINABILITY

### LEED Certified Buildings

*Leadership in Energy & Environmental Design*

### Water Reclamation System

*All winery wastewater is collected for irrigation*

### SIP Certified Vineyards & Winery

*Sustainability in practice*

### Solar Powered

*All our energy needs are covered by our panels*



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## HEART HILL VINEYARD

### WILLOW CREEK AVA, PASO ROBLES

Named for the naturally occurring grove of oak trees in the shape of a heart facing 46 West, Heart Hill Vineyard experiences a warm climate, with cooling afternoon ocean breezes sailing through the break in the Santa Lucia Mountain Range known as the "Templeton Gap". The soil profile at Heart Hill is a prime example of the vast diversity found across the west side of Paso Robles. Although neighboring vineyards have streaks of calcareous soils, Heart Hill Vineyard is comprised of steep, hillside plantings on rocky slopes of siliceous shale. In this type of soil, vines must grow deep and powerful root systems in search of water.

The land itself has a history as rich as the wines it produces, with a story that stretches over 100 years. The property was originally part of a 700 acre ranch owned by Claude and Richard Booker. The Bookers were hardworking, community oriented brothers who were hallmarks of Paso Robles and strove to preserve the land they worked on. We purchased the land in 2003 and planted the original 46 acres in two stages: the slopes surrounding the Heart in 2007; and the remaining blocks on the north-end of the vineyard in 2010. In 2016 we purchased the neighboring property, doubling the size of our property at Heart Hill. We began planting an additional 33 acres on this portion of the property in 2020.

## BOOTJACK RANCH

### GENESEO DISTRICT, PASO ROBLES

Sprawled out on the eastern side of Paso Robles, Bootjack Ranch exemplifies the town's strong, independent spirit. Once an ancient seabed, the vineyard has two distinct sections: flats of calcareous soils and hills of well-drained, sandy loam. The growing season sees daytime temperatures in the 80's and 90's with dramatic drops of up to 40 degrees in temperature at night. Both the vines and the scattered olive groves thrive in this climate. Over time we've learned that grapes from this vineyard are better left unconstrained, which results in wines that are driven by the soil and the sun instead of the heavy hand of the winemaker. The wines from Bootjack Ranch have bright, fresh fruit expression and strong tannin.

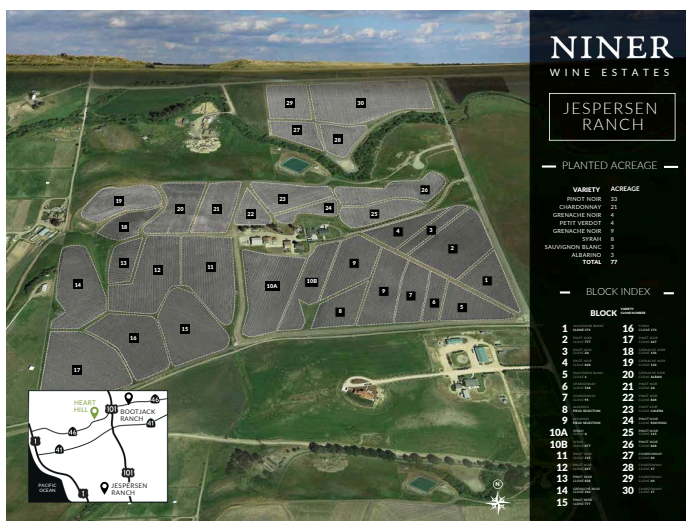
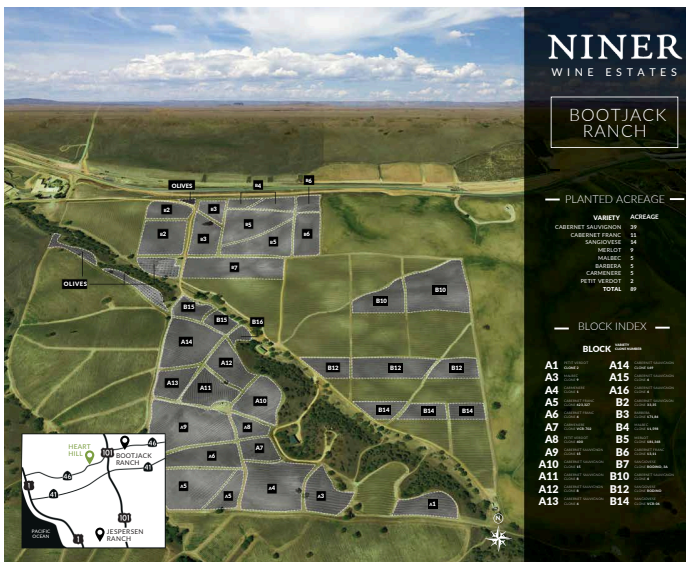
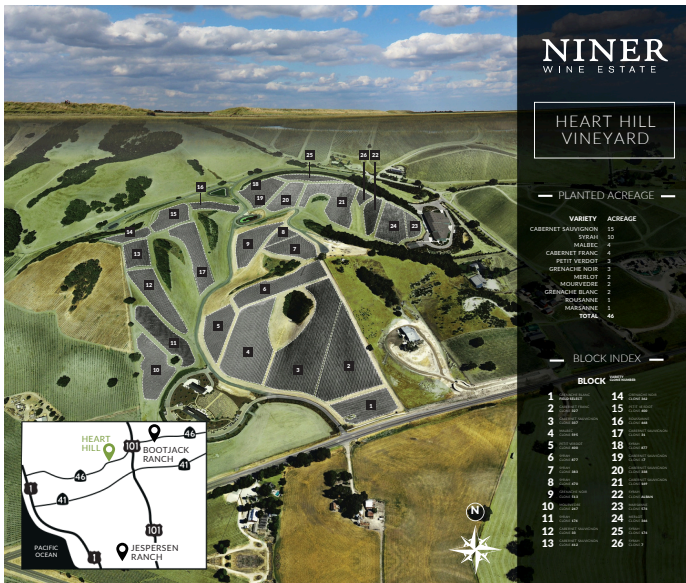
Bootjack Ranch is the very first vineyard we purchased. Since we bought the property in early 1999, we have expanded it with new plantings and graftings in 1999, 2001, 2005 and 2010. A range of varietals have proven to do well at Bootjack Ranch including Cabernet Sauvignon, Sangiovese and Malbec. We also have smaller plantings of Barbara, Carmerene, and Merlot.

## JESPERSEN RANCH

### EDNA VALLEY

Nestled into the rolling hills of the northwest corner of Edna Valley, Jespersen Ranch lies four miles from the Pacific Ocean, and derives much of its personality from the coastal influence. The growing season is long and cool with average daytime temperatures in the 70s balanced by early morning fog and mid-afternoon ocean breezes. The soils at Jespersen Ranch are very different from Paso Robles with dark, organic clay topsoil and a sandy subsoil. The result is well-drained vigorous soils where the challenge in growing high quality grapes is controlling abundant vigor.

We purchased the vineyard in 2011 and it is located thirty miles south of Paso Robles in the Edna Valley AVA. The vineyard was originally planted by Andy Blodgett, who had a passion for the site and the vision to plant it the right way from the beginning. Andy Blodgett planted the original 46 acres in 2006 and 2007 and we planted an additional 31 acres in 2012. The undisputed stars and largest acreage plantings at Jespersen Ranch are Pinot Noir and Chardonnay.



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## SUSTAINABLE PRACTICES



Our winery, tasting room and restaurant are certified Silver in the “Leadership in Energy and Environmental Design” program. LEED is the “globally recognized standard for the design, construction and operation of high-performance green buildings and neighborhoods.” This certification speaks to the way our buildings were designed and constructed, from the materials we used to the water and energy conservation systems we incorporated.



Our winery and all our vineyards are SIP Certified. If you think of LEED as a certification for how our buildings are constructed; SIP (“Sustainability in Practice”) is a certification for how we operate. We could have the most environmentally friendly building around and it would be a moot point if we left on all of our lights and opened up our water taps. SIP is a third party auditor that verifies that we actually operate sustainably across a wide range of categories - from how we treat our people to how much water we actually use.



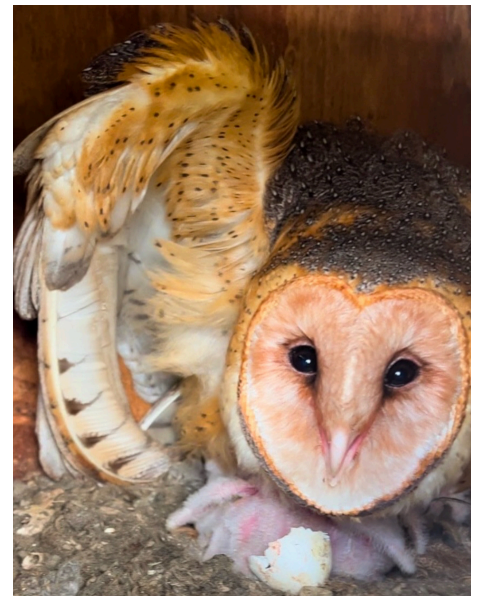
### SOLAR POWERED

*Both the winery and tasting room have large solar arrays. Between the two systems we offset the majority of our power-use across our entire property.*



### COMPOST

*We make high quality compost out of our grape harvest, garden, kitchen and landscaping waste. We then reincorporate the compost in our vineyards and the Chef's Garden, turning what was a waste product into a product that improves our soil health.*



### INTEGRATED PEST MANAGEMENT

*We practice integrated pest management using owl boxes and predator perches. We encourage predators to keep our ecosystem balanced and naturally control pests.*



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## PATRICK MURAN

### WINEMAKER

Fresh out of UC Santa Barbara with a degree in Microbiology, Patrick worked his first harvest in 2000 at Orcutt Road Cellars and spent several years learning under renowned French winemaker Christian Roguenant, gaining a deep respect for hands-on experience. He later became head winemaker at Blackjack Winery in Santa Ynez, crafting small-lot Cabernet Sauvignon, Syrah, and Chardonnay. Patrick joined Niner Wine Estates in 2009 and was promoted to Winemaker in 2013. Outside of work, he and his wife stay busy with their two daughters and their Australian Shepherd, Bell. He's also an avid surfer, river rafter, backpacker, and snowboarder.



*A scientist by education, whose love of the outdoors and the natural world led him to winemaking, Patrick oversees our winemaking team and makes our wines from Paso Robles.*

## MOLLY BOHLMAN

### WINEMAKER

After an introduction to the world of wine during a study-abroad in the South of France, Molly had the bug. Upon graduating from Cal Poly with a BS in Fruit Science and a Minor in Wine and Viticulture, she landed her first job at a research vineyard and winery operated by the University of Minnesota. In the 20 years following, she has methodically worked across several functions within the industry seeking to understand sales, vineyard science and winemaking by doing. In 2014, Molly came to Niner after working at Paul Hobbs Wines, where she was winemaker for the Crossbarn brand. Molly enjoys spending time outside, crafting, and enjoying food and wine with family and friends.



*A grapevine saleswoman, vineyard manager, and enologist whose passion for pinot noir led her to winemaking. Molly makes our wines from Edna Valley.*



## BRENDAN COLLINS

### EXECUTIVE CHEF

Brendan leads our kitchen team and is to thank for the delicious, locally sourced dishes that you enjoy during your visits. He has worked at many prestigious restaurants in California, including the 2-Michelin-star restaurants, Providence in Los Angeles, and Mélisse in Santa Monica. He helped open Hinoki & The Bird and Otium, and worked as the Chef de Cuisine at Peasant's Feast in Solvang, helping them retain their Michelin Bib Gourmand award two years in a row. Having attended Cal Poly and vacationed on the Central Coast, his love for the area is something he hopes to convey through the dishes he creates. In his free time Brendan can be found cycling, playing with his dog, reading, or enjoying a cup of joe.

*Cal Poly alum with experience at top California restaurants, Brendan leads our culinary team, crafting locally sourced dishes that reflect his passion for the Central Coast.*



## ANDY NINER

### PRESIDENT

After studying economics at Colby College in Maine, Andy started his career working in finance for Cambridge Associates in Boston. He then moved to California and worked as a product manager in a small sunglass company in San Luis Obispo, earned his MBA from U.C. Berkeley and spent several years working in strategic planning for Levi Strauss & Company in San Francisco. His love for the central coast and the importance of the family business ended up being the catalyst for joining the team in 2013. Outside of work Andy bikes, climbs, wears vests in unseasonably warm weather, cooks and spends time exploring with his family.

*Second generation of the family, Andy started helping his parents with the day-to-day operation of the company in 2013. he is responsible for making sure all the different parts of the business are working together and moving in the right direction.*