

NINER

WINE ESTATES



ABOUT US

FAMILY OWNED FOR TWO DECADES

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 team. In 2013 they retired and their son Andy took over the day-to-day management of the business.

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.

TWO UNIQUE VINEYARDS

Our wines highlight the diversity of the Central Coast. Heart Hill Vineyard is 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

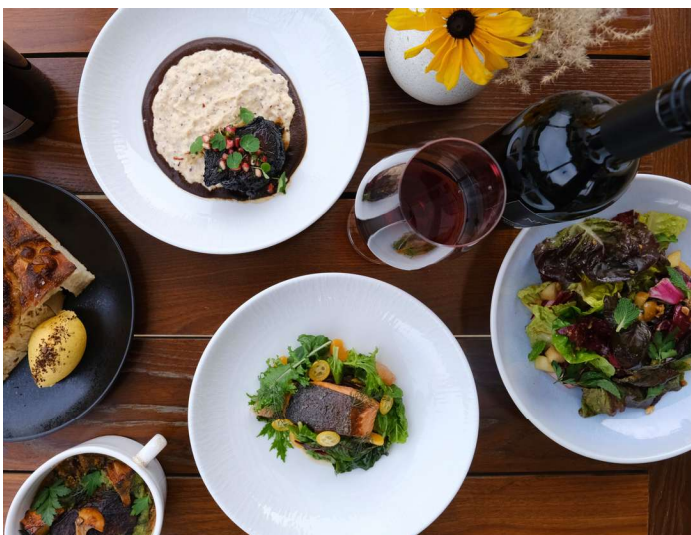
We are lucky to have two Winemakers that have been with us for over a decade. Patrick Muran crafts our wines from Heart Hill Vineyard, while Molly Bohlman oversees the wines from Jespersen Ranch. Each brings their specialized expertise to our distinct vineyard expressions.

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", the #1 Winery Restaurant by USA Today, and one of the best winery restaurants in the world by Wine Enthusiast Magazine.



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OUR ESTATE VINEYARDS

WE FARM OUR OWN VINEYARDS

We take pride in farming distinct and extraordinary sites in Paso Robles & Edna Valley. Farming and winemaking are an integrated pair, and we are dedicated to farming thoughtfully and telling the story of both the vineyards and the vintage in our wines.



HEART HILL VINEYARD

105 planted acres | Paso Robles Willow Creek District

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



JESPERSEN RANCH

56 planted acres | Edna Valley

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



HEART HILL VINEYARD

WILLOW CREEK AVA, PASO ROBLES

OVERVIEW

Heart Hill Vineyard is located in the Willow Creek District of the Paso Robles AVA. The site is named for the iconic grove of oak trees, shaped like heart. The heart was shaped in 1956 by the Booker Brothers, who lived on the land for nearly 100 years, and has retained its signature shape ever since.

CLIMATE & SOILS

Paso Robles is a large AVA with extreme variation in climate and topography. The Willow Creek District is defined by steep, rolling hillsides and a cooler climate than much of the region. The coastal breezes that sail through the 'Templeton Gap' in the Santa Lucia Mountain Range give the vineyard a respite from the summertime heat. That cadence of warm days and cool afternoons and evenings create an ideal climate.

The soils at this site are diverse, and vary by the hillside with large swaths of either Siliceous or Calcareous Shale deposits. Below those highly-regarded and sought after topsoils are layers of close to 90% fractured shale. Grapevines must descend deep into this shale to find water, creating strong root systems that lead to powerful wines.



Heart Hill Vineyard is the exclusive source of our limited Bordeaux blend and Flagship wine - Fog Catcher.

JESPERSEN RANCH

EDNA VALLEY, SAN LUIS OBISPO COAST

OVERVIEW

Jespersen Ranch is located on the coastal side of the Santa Lucia Mountain Range in the San Luis Obispo Coast AVA. The Niner family purchased the land in 2011 from The Blodgett family, who spent years meticulously planting the vineyard with high quality viticulture in mind. The site is just four miles from the Pacific Ocean in the extreme northwest corner of the Edna Valley, and the coastal influence is apparent in the wine.

CLIMATE & SOILS

Edna Valley experiences one of the longest growing seasons in California and is unique in its West to East orientation. This opens up the valley to the wind and the fog from the ocean directly to the West. While most other cool-climate growing regions lie above the marine layer, the Edna Valley is at sea level and Jespersen Ranch is often cloaked with morning fog. The slow, moderate ripening afforded by this climate yields complex flavors and bountiful acidity in our grapes.

The clay loam topsoils are underscored by layers of shale and sandstone which create a well-draining and fertile landscape with high color retention capabilities.



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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.

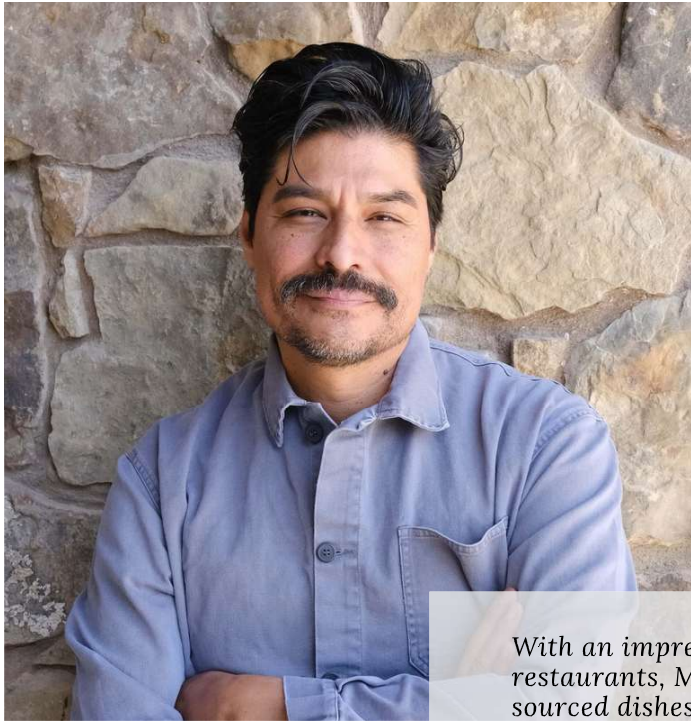
MOLLY BOHLMAN

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.



MARIO ALBERTO

EXECUTIVE CHEF

Mario Alberto's path into the restaurant world began when he followed a bold intuition, transitioning from a front-of-house role to the kitchen of a Japanese restaurant. That pivotal moment sparked a passion for simple, farm-driven cuisine where flavor is the absolute priority. With an impressive culinary background including experience at Gjelina and the Lazy Ox, along with success in opening Laurel Hardware, Ysabel, and Olivia, Mario has refined his craft alongside chefs like Josef Centeno, Jeremy Fox, Charlie Parker, and Travis Lett. His culinary style strives to better understand the cultures that inspire him and blur the lines between them, creating dishes where flavor is the priority and wine a seamless complement.

With an impressive culinary background at top California restaurants, Mario leads our culinary team, crafting locally sourced dishes rooted in cultural exploration, bold flavor, and a seamless connection to wine.



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.