NINER
WINE ESTATES

2024

PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER
Molly Bohlman

CLONE
667, 777, Rochioli, Wadenswil, Calera

ROOTSTOCK
101-14, 420A

HARVEST DATES
September 7–25, 2024

AVERAGE BRIX
24.4°

AVERAGE YIELD
1.5 Tons/Acre

pH / TA
3.80/5.0 g/L

ALCOHOL
13.5%

VINEYARD
100% Jespersen Ranch

BLEND
100% Pinot Noir

COOPERAGE
15% New French Oak

BARREL AGING
11 months

CASES PRODUCED
1,125

SCORE
93 points - Wine Enthusiast



VINEYARD

The 2024 vintage in Edna Valley unfolded as a testament to the region's classic cool-climate character, yielding wines of exceptional freshness and vibrancy. A mild winter with above-average rainfall provided a solid foundation for the growing season. However, a cool and windy spring led to shattered clusters and a low fruit set across the entire vineyard. The summer months were characterized by the quintessential coastal climate of Edna Valley: persistent morning fog and cool, breezy afternoons where the grapes ripened slowly and developed complex flavors while preserving vital acidity. Despite some warmer weeks during the harvest months, it was one of the longest growing seasons we have ever had at Jespersen. We hand-harvested our Pinot Noir between September 7–25, 2024.

WINEMAKING

This single-site, single-varietal wine draws from five distinct clones planted across the vineyard, offering a compelling snapshot of the site's character in the 2024 vintage. Each block was hand-harvested and vinified as small, discrete lots, allowing tailored winemaking to highlight subtle differences in clone and location while building complexity. The fruit was hand-sorted and fermented in open-top stainless steel tanks, with nearly half the lots incorporating whole clusters or sundried stems. The wine aged for 11 months in French oak barrels, 15% new, before the final blend was assembled just prior to bottling. The resulting Pinot Noir is classic and expressive, marrying bright red fruit with notes of tea, wet clay, and earth, supported by finely woven structure and an elegant, savory depth.