

# NINER

WINE ESTATES

2016  
**PINOT NOIR**  
Jespersen Ranch, Edna Valley

**WINEMAKER**

Molly Bohlman

**CLONE**

777, 667, 828, 2A, 115,  
Calera, Rochioli

**ROOTSTOCK**

101-14, 3309, 420A

**HARVEST DATES**

August 19th - September 24th

**AVERAGE BRIX**

24.4

**AVERAGE YIELD**

2.2 tons/acre

**pH / TA**

3.7/6.0

**ALCOHOL**

14.1%

**BLEND**

100% Pinot Noir

**COOPERAGE**

31% New French Oak

**BARREL AGING**

11 Months



**IN THE VINEYARD**

We farm 33 acres of Pinot Noir at Jespersen Ranch planted to seven different clones of Pinot Noir. In 2016 we got fruit from all seven clones for the first time and this additional vineyard diversity gives us complexity that is hard to achieve in the winery. 2016 was a year of quiet observation and learning from our winemaking team, allowing what happened naturally in the vineyard to shine through to the finishes bottle.

**WINEMAKING**

We make all of our Pinot Noir in our Craft Winery that houses 3 ton open top fermentors that allow for small-lot production with punchdowns. Since there is no blending of other varietals in Pinot Noir, complexity comes from clone selection. We destemmed about 95% of the grapes and left 5% whole cluster to add structure & spice. We drained the tank overnight to maximize the free run juice. A light basket-pressed juice went into barrel separately from the hard pressing. The wine was aged in carefully selected French Oak barrels for 11 months before being filtered and bottled.