

# NINER

WINE ESTATES

## 2016 SYRAH

Jespersen Ranch, Edna Valley

### WINEMAKER

Patrick Muran

### CLONE

174, Alban, 877

### BLOCK

J16, J10

### HARVEST DATES

October 12th

### AVERAGE BRIX

27.9°

### pH / TA

3.6/ 6.4 g/L

### ALCOHOL

14.3%

### BLEND

100% Syrah

### COOPERAGE

20% New French Oak

### BARREL AGING

22 months

### CASES PRODUCED

352



### SITE

Nestled into the rolling hills of the northwest corner of Edna Valley, Jespersen Ranch lies three miles from the Pacific Ocean and derives much of its personality from the coast. The growing season in Edna Valley is long and cool with early morning fog and mid-afternoon ocean breezes. The wines from Jespersen combine classic regional characteristics of delicate fruit and black pepper with hints of earth and consistently strong acid, characteristics unique to this property.

### IN THE VINEYARD

We farm 8 acres of Syrah at Jespersen Ranch and the cooler climate can be a challenge. Syrah takes longer than other varietals to ripen but in warmer years, the fruit ripens perfectly. The 2016 vintage was an example of the latter as a warm spring with even temperatures throughout the season enabled us to reach full ripeness and achieve the signature black pepper and spice this cool-climate site is known for.

### IN THE WINERY

Syrah from Jespersen Ranch is a wonderful contrast to our Syrah from Heart Hill Vineyard. How it is treated in the winery emphasizes these nuanced differences. We fermented this wine with 20% whole cluster to bring out spice and tannin that Syrah is known for. A warm fermentation followed by aging for 22 months in large format French oak barrels accentuated the dark fruit characteristics while preserving the pepper and spice notes. The resulting wine is dark and brooding with layers that will continue to develop.