

NINER

WINE ESTATES

2018

SYRAH

Jespersen Ranch, Edna Valley

WINEMAKER

Patrick Muran

CLONE

174, 383

ROOTSTOCK

420A, 1103P

HARVEST DATES

September 20th - November 9th

AVERAGE BRIX

23.2°

AVERAGE YIELD

4.1 Tons/Acre

pH / TA

3.8/5.5 g/L

ALCOHOL

14.7%

VINEYARD

95% Jespersen Ranch
5% Heart Hill Vineyard

BLEND

97% Syrah, 3% Grenache

COOPERAGE

38% new French Oak

BARREL AGING

21 months



VINTAGE

We farm 8 acres of Syrah at Jespersen Ranch and the cool, coastal climate can be a challenge. Syrah takes a long time to fully mature in cool climates, and in 2018, it was actually the last grape of the vintage to be left ripening on the vines. We harvested on November 9th, and the clusters were beautiful, with dark color and strong phenolics.

IN THE WINERY

We hand-harvested the grapes and cold soaked them for five days before inoculating with yeast. The cold-soak helps further extract depth and power from the grapes and preserve the natural pepper flavors. We left 10% of the grapes whole-cluster. Fermentation lasted 20 days in a stainless steel tank, and we then transferred the wine to French Oak Barrels for aging. We bottled the wine after 21 months of aging. If drinking this wine within the first few years of its release, we recommend decanting for two hours prior to enjoying.