

# NINER

WINE ESTATES

2019

## GRENACHE

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

Alban, 362, 136

### ROOTSTOCK

101-14, 420A

### HARVEST DATES

October 30th & 31st

### AVERAGE YIELD

3.7 Tons/Acre

### AVERAGE BRIX

25.5°

### pH / TA

3.6/5.3 g/L

### ALCOHOL

14.6%

### BLEND

98% Grenache,

2% Syrah

### COOPERAGE

13% new French Oak

### BARREL AGING

16 months



### VINEYARD

The extreme coastal environment of Edna Valley produces a remarkable Grenache. It's one of the least common grape varieties planted in the cool, narrow valley but we farm nine acres at Jespersen Ranch. To bolster concentration and color, we farm it at very low quantities by taking the vines down to one cluster per shoot and shaping each cluster by hand, shrinking them to the size of a baseball. In 2019, we experienced a cooler than average Spring and Summer with late season rains that produced healthy vine canopies and a robust cover crop. We were then graced with nearly perfect conditions and steady sunshine. We hand-harvested our Grenache on October 30th and 31st, 2019.

### WINERY

After we hand-harvested the grapes we fermented them in open-top stainless steel tanks. The wine was basket pressed for light extraction and transferred to French Oak barrels for aging. We kept the percentage of new oak barrels low to focus on the fresh, bright fruit flavors. We then aged the wine 16 months in barrel before bottling. The result is a lively and elegant expression of Grenache. Raspberry, strawberry and white pepper flavors are followed by juicy acidity and fine, cocoa powder laced tannins.