

# NINER

WINE ESTATES

## 2019 PINOT NOIR

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

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

### ROOTSTOCK

101-14, 3309C, 420A

### HARVEST DATES

September 19th -  
October 14th

### AVERAGE YIELD

3.4 tons/acre

### AVERAGE BRIX

23.4°

### pH / TA

3.7/ 5.7 g/L

### ALCOHOL

14.5%

### BLEND

100% Pinot Noir

### COOPERAGE

29% New French Oak

### BARREL AGING

10 months

### CASES PRODUCED

2970



### VINEYARD

Jespersen Ranch is located in the western corner of the Edna Valley AVA, just four miles from the ocean. In 2019, we experienced a cooler than average Spring and Summer at this coastal site. Late season rains produced very healthy canopies and a robust cover crop. We were then graced with nearly perfect conditions beginning in August, and steady sunshine with no major storms or disruptive weather patterns. We hand-harvested all fourteen blocks of Pinot Noir from mid-September to mid-October.

### WINEMAKING

We farm seven different Pinot Noir clones planted across fourteen different blocks at Jespersen Ranch. This diversity in clones and orientation allows us to build a complex, layered single-vineyard wine. All the grapes are hand harvested and fermented in small, open-top stainless steel tanks. About 1/3 of the fermentations included a whole-cluster component, which adds a delicate tannin structure, spice and length to the wine. We aged the wine for 10 months in French Oak barrels in a mix of new, once-filled neutral. The 2019 Pinot Noir is elegant, with a balance of red and darker, brambly fruit flavors. Black tea and brushy chaparral flavors keep it grounded in the coastal site it comes from. Early Maturity - decant to enjoy now or age 5+ years.