

# NINER

WINE ESTATES

2019

## SYRAH

Jespersen Ranch, Edna Valley

**WINEMAKER**

Molly Bohlman

**CLONE**

Alban, 877, 174

**ROOTSTOCK**

420A, 101-14

**HARVEST DATES**

October 25th - November 1st

**AVERAGE BRIX**

24.4°

**AVERAGE YIELD**

3.8 Tons/Acre

**pH / TA**

3.8/5.8 g/L

**ALCOHOL**

14.5%

**VINEYARD**

100% Jespersen Ranch

**BLEND**

100% Syrah

**COOPERAGE**

31% new French Oak

**BARREL AGING**

20 months



**VINTAGE**

In 2019, we experienced a cooler than average Spring and Summer at Jespersen Ranch. 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 all the way through harvest. Syrah is always one of the last varietals to come off the vineyard at Jespersen Ranch, and we picked our three blocks in stages during late October and early November. Our estate Syrah combines fruit from all three of our Syrah blocks and is therefore a great representation of the breadth of the vineyard.

**IN THE WINERY**

We hand-sorted, destemmed and gravity-fed the grapes into small open-top stainless-steel tanks in our Craft Winery. In 17% of the tanks, we included green stems to add layers of flavor and spice. We fermented the fruit for 10-14 days using both punch downs and pump overs before pressing at dryness. We aged the wine in standard barrels, 31% of which were new French Oak, for 20 months. This is a rich wine with dark fruit, savory notes (capers), toasty oak, tobacco, and dark chocolate. Drink now or let it evolve through 2026.