

# NINER

WINE ESTATES

2020  
**GRENACHE**  
Jespersen Ranch, Edna Valley

**WINEMAKER**

Molly Bohlman

**CLONE**

136, 362, Alban

**ROOTSTOCK**

101-14, 420A

**HARVEST DATES**

October 14th - October 29th

**AVERAGE YIELD**

5.7 tons/acre

**AVERAGE BRIX**

26.2°

**pH / TA**

3.6/ 5.4 g/L

**ALCOHOL**

14.8%

**BLEND**

100% Grenache

**COOPERAGE**

21% new French oak

**BARREL AGING**

17 months



**VINEYARD**

The 2020 vintage was unforgettable. In the early days of the pandemic the vineyard was a fantastic respite, with mild weather and lucky March rainfall that produced large vine canopies. Moderate Summer weather was then followed by heat spikes and the California wildfires in early Fall. Thankfully, the vine's large canopies helped shield the grapes from the heat, and our vineyard escaped the effects of smoke taint. We hand harvested our four blocks of Grenache at Jespersen Ranch between October 14th & 29th.

**WINEMAKING**

After harvest we destemmed and fermented the grapes in nine different stainless-steel tanks ranging in size. This small lot approach gave us the ability to use a variety of winemaking techniques to create layers in this single-vineyard, single varietal wine. A portion of the blend went through carbonic maceration which amplified the fresh fruit characteristics. We used almost 80% neutral oak barrels to enhance the bright fruit flavors and preserve freshness in the wine. The result is a lively and vibrant cool climate Grenache with hints of strawberry, white pepper and black tea.