

2020

BLANC DE NOIRS BRUT

100% Pinot Noir

Jespersen Ranch, Edna Valley



VINEYARD

We farm Pinot Noir at Jespersen Ranch in the Edna Valley where the coastal proximity, foggy mornings and ocean breezes create the perfect climate to grow grapes for sparkling wine. One specific block of Pinot Noir at Jespersen Ranch (block 3) consistently produces the distinctive qualities we seek for our sparkling wine; grapes that are lighter in color with beautiful natural acidity and gorgeous flavor at lower brix. We hand-harvested our Pinot Noir from block 3 at 20.1 brix early in the morning on August 20th.

IN THE WINERY

Crafting a sparkling wine in the traditional method is a meticulous process, and we complete each step ourselves on our estate. We gently whole-cluster pressed our Pinot Noir grapes and transferred 75% of the juice into a stainless steel tank which we inoculated with a sparkling wine yeast. The remaining 25% fermented natively in neutral French oak barrels. In May 2021, we bottled the wine with a mixture of sugar and yeast to initiate secondary fermentation. This is where bubbles and intricate flavors develop. The bottles aged on their sides for 39 months before being hand-riddled and disgorged in August 2024. The extended tirage aging imparts a delicate creaminess to the palate while the small amount of residual sugar beautifully balances the wine's natural acidity. Aromas of lily and jasmine evolve into vibrant flavors of lime and mandarin, and a clean, mineral finish.

WINEMAKER	Molly Bohlman
CLONES	2A, Wadenswil
AVERAGE BRIX	20.1
PH/TA	3.01/10.1 g/L
ALCOHOL	12.4%
AVERAGE YIELD	5.0 tons/acre
RESIDUAL SUGAR	7 g/L (Brut)
AGING	9 months in barrel + 39 months in tirage

NINER
WINE ESTATES