

NINER

WINE ESTATES

2020

SYRAH

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Alban, 877, 174

ROOTSTOCK

420A, 101-14

HARVEST DATES

September 30th -
October 14th

AVERAGE BRIX

25.3°

AVERAGE YIELD

3.4 Tons/Acre

pH / TA

3.8/5.8 g/L

ALCOHOL

14.5%

BLEND

100% Syrah

COOPERAGE

34% new French oak

BARREL AGING

20 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 healthy 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. Syrah is notoriously tough to ripen in cool climates, but late-season heat helped the grapes to ripen beautifully. We harvested three Syrah blocks for this wine between September 30th and October 14th.

WINEMAKING

We hand-harvested, destemmed and foot-stomped the grapes before transferring them into 3-ton open-top stainless-steel tanks and one concrete tank for fermentation. During fermentation, we used both punch downs and pump overs to coax gentle extraction over 10-15 days. We lightly pressed the grapes in our basket press and transferred the wine to French oak barrels, 34% of which were new. After 20 months of aging, we blended and bottled the wine. The result is a robust, rich wine with dark fruit notes, savory tones, brushy tannins and a plush mouthfeel.