

NINER

WINE ESTATES

2021

ALBARIÑO

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Field Selection

ROOTSTOCK

101-14

HARVEST DATES

September 21st - October 5th

AVERAGE YIELD

2.8 tons/acre

AVERAGE BRIX

20.5°

pH / TA

3.29/ 7.1 g/L

ALCOHOL

12.3%

BLEND

100% Albariño

COOPERAGE

78% stainless steel tank

22% Concrete

BARREL AGING

4 months



VINEYARD

Jespersen Ranch is located in the north-western corner of the Edna Valley AVA, just four miles from the Pacific ocean. The 2021 vintage was dry and cool, leading to an extended growing season. Albariño grapes are delicate and can be prone to sunburn, even at such a cool-climate site like Jespersen Ranch. To prevent that, we allowed the vine canopies to overhang the grapes to provide natural shading. We hand-harvested the grapes at ideal ripeness with two harvests, one on September 21st and the other on October 5th.

WINEMAKING

After an early morning harvest, we whole-cluster pressed the grapes. The juice settled in a stainless steel tank overnight and was then transferred into two types of vessels. We fermented about 3/4 of the wine in stainless steel tanks, and 1/4 in a concrete vessel. The wine went through partial secondary malolactic fermentation natively. We then aged the wine in the same combination of stainless steel and concrete before blending, filtering and bottling it in late February of 2022. The result is a clean, refreshing wine reminiscent of the ocean's close proximity. Mouthwatering minerality is outlined by delicate white floral, peach and citrus flavors.