

# NINER

WINE ESTATES

2021  
**GRENACHE**  
Jespersen Ranch, Edna Valley

**WINEMAKER**

Molly Bohlman

**CLONE**

362

**ROOTSTOCK**

420A

**HARVEST DATES**

November 3rd

**AVERAGE YIELD**

3.1 tons/acre

**AVERAGE BRIX**

25°

**pH / TA**

3.4/ 6.2 g/L

**ALCOHOL**

14.4%

**BLEND**

100% Grenache

**COOPERAGE**

Concrete & stainless fermented  
22% new French oak aged

**BARREL AGING**

16 months



**VINEYARD**

The 2021 vintage was dry and cool, which resulted in extended hangtime for all of our Jespersen Ranch grapes. We received just 11" of rain, which was remarkably less than the historical average of 25". Budbreak arrived right on time in mid-March, followed by a warm and windy spring. Veraison began a bit later than normal, likely influenced by a cool and misty summer. We had no major weather events during the fall which allowed us to leave the grapes on the vine for as long as we needed to achieve ripeness. We harvested a single block of Grenache for this wine on November 3rd.

**WINEMAKING**

With a single vineyard, single block, single varietal wine, complexity comes in large part from different techniques used in the winery. We destemmed 62% of the grapes and fermented them in a combination of concrete and stainless steel, enhancing the juicy and bright red fruit characteristics of cool-climate Grenache. The remaining 38% fermented whole-cluster in stainless steel, adding spice and earth elements. The wine aged in French oak barrels for 8 months, 22% of which were new. We transferred the wine into a large neutral oak cask for an additional 8 months of aging before bottling. The resulting wine is vibrant and lively, with notes of raspberry, cherry, dark chocolate and black tea.