

NINER

WINE ESTATES

2021

PINOT NOIR ROSÉ

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

828, 2A

ROOTSTOCK

3309C, 101-14

HARVEST DATES

September 10th

AVERAGE YIELD

4.3 tons/acre

AVERAGE BRIX

20.0°

pH / TA

3.3/ 6.3 g/L

ALCOHOL

11.6%

BLEND

100% Pinot Noir

COOPERAGE

100% Neutral French Oak

BARREL AGING

5 months



VINEYARD

Jespersen Ranch is located in the north-western corner of the Edna Valley AVA, just four miles from the ocean. For our Rosé program, we harvest the grapes early in the growing season in search of high acidity and low sugar levels that allow us to craft a refreshing, delicate wine. We farm a special block in the vineyard specifically for Rose, and we hand harvested it on September 10th at about 20 brix.

WINEMAKING

The refreshing, dry rosés of northern France inspire this wine. After hand harvesting the grapes, we lightly whole-cluster pressed about ⅓ of them. Next, we destemmed and foot-treaded the remaining grapes and allowed them to soak for five hours to extract color from the grape skins. A portion of the wine went through malolactic fermentation natively, and we then aged the wine in neutral French Oak barrels before blending, filtering and bottling. Brilliant aromatics of candied white peach, watermelon and rose petal are followed by clean, mineral flavors when you take a sip. The result is a lively, fresh and elegant wine at under 12% ABV.