

# NINER

WINE ESTATES

2021

## SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

376, 1

### ROOTSTOCK

101-14

### HARVEST DATES

September 23rd-29th

### AVERAGE YIELD

5.1 tons/acre

### AVERAGE BRIX

24.1°

### pH / TA

3.24/ 6.6 g/L

### ALCOHOL

13.9%

### BLEND

100% Sauvignon Blanc

### COOPERAGE

85% stainless steel tank

15% Neutral oak barrels

### BARREL AGING

4 months



### VINEYARD

Jespersen Ranch is located in the north-western corner of the Edna Valley AVA, just four miles from the ocean. The 2021 vintage was dry and cool, leading to an extended growing season for our Sauvignon Blanc. We opened up our Sauvignon Blanc vine canopies, allowing sunshine to ripen the grapes and allow the vines to develop tropical fruit flavors in addition to the grassy, green notes. We hand-harvested the grapes at ideal ripeness with two harvests, on September 23rd and September 29th.

### WINEMAKING

After an early morning harvest, we lightly whole-cluster pressed the grapes and transferred the juice into stainless steel tanks to settle overnight. We fermented the wine in a combination of stainless steel tanks and large, neutral oak barrels. The barrel fermented portion helped build a soft, balanced mouthfeel to complement the abundant natural acidity in these coastal grapes. The wine was aged in the same combination of stainless steel and oak barrels before being blended, filtered and bottled in late February of 2022. Juicy acidity, ripe tropical flavors and lemongrass showcase the cool-climate vineyard site. It's aromatically stunning, with pineapple, mandarin and kiwi flavors balanced by subtle grassy notes.