

NINER

WINE ESTATES

2021

SYRAH

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

877, 174, Alban, 362

ROOTSTOCK

101-14, 420A

HARVEST DATES

October 22, 2021–November 3, 2021

AVERAGE BRIX

25.4°

AVERAGE YIELD

3 Tons/Acre

pH / TA

3.77/5.6 g/L

ALCOHOL

14.4%

VINEYARD

100% Jespersen Ranch

BLEND

98% Syrah, 2% Grenache

COOPERAGE

22% New French and American oak

BARREL AGING

16 months

CASES PRODUCED

440



VINEYARD

The 2021 vintage was dry and cool—ideal conditions for cool-climate Syrah. 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 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 the grapes for this wine from all three of our Syrah blocks between October 22nd and November 3rd.

WINEMAKING

The grapes were hand-harvested and destemmed before being transferred to 3-ton open-top stainless steel tanks for fermentation. During fermentation, gentle punchdowns and pumpovers lasting 17 days encouraged balanced extraction while maintaining freshness. Once fermentation was complete, the wine was lightly basket-pressed and aged in a mix of French and American oak barrels, 22% of which were new. While the majority of barrels were French oak, one Minnesota-grown American oak barrel was included in the final blend. After 16 months of aging, the wine was blended and bottled. The result is a robust, richly textured Syrah that captures the three elements we love most in Jespersen Syrah: vibrant fruit, savory depth, and spice. Aromas and flavors of dried meat, cocoa, baking spice, black cherry, and plum define the wine's bold yet balanced character.