

# NINER

WINE ESTATES

2022  
**ALBARIÑO**  
Jespersen Ranch, Edna Valley

**WINEMAKER**

Molly Bohlman

**CLONE**

Field Selection

**ROOTSTOCK**

101-14

**HARVEST DATES**

September 10th

**AVERAGE YIELD**

1.3 tons/acre

**AVERAGE BRIX**

22.8°

**pH / TA**

3.3/ 7.1 g/L

**ALCOHOL**

13.2%

**BLEND**

100% Albariño

**COOPERAGE**

Concrete Tank &  
Stainless steel drums

**BARREL AGING**

6 months



**VINEYARD**

Jespersen Ranch is located in the north-western corner of the Edna Valley AVA, just four miles from the Pacific Ocean. The 2022 vintage was cool overall, but an intense heatwave in late Summer led to extremely low yields at many Central Coast vineyards, including ours. To prevent sunburn in these delicate grapes, we allowed the vine canopies to overhang the grapes to provide natural shading. We hand-harvested the grapes on September 10th.

**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 did not go through malolactic fermentation. We then aged the wine in the same combination of stainless steel and concrete before blending, filtering and bottling it in March of 2023. The result is a clean, refreshing wine reminiscent of the ocean's close proximity. Mouthwatering minerality is outlined by crisp green apple, delicate white floral, peach and citrus flavors.