

NINER

WINE ESTATES

2022

GRENACHE

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

362, Alban, Alban, 877, 174

ROOTSTOCK

420A, 101-14

HARVEST DATES

October 14–October 28, 2022

AVERAGE BRIX

24.9°

AVERAGE YIELD

2.9 Tons/Acre

pH / TA

3.61/5.5 g/L

ALCOHOL

13.5%

VINEYARD

100% Jespersen Ranch

BLEND

93% Grenache, 7% Syrah

COOPERAGE

27% concrete
39% neutral puncheons
34% neutral barrels

BARREL AGING

16 months

VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. The 2022 vintage was mild overall, but a cool flowering period and intense heatwave in late Summer led to extremely low yields at many Central Coast vineyards, including ours. The heat accelerated the ripening process of our Grenache, which was needed as ripeness and the resulting flavor development is our main challenge in a cool vintage. The grapes for this wine came from both of our blocks of Grenache with the core (70%) coming from the Alban clone known for great structure and dark color. We harvested the grapes for this wine on October 14th and October 28th.

WINEMAKING

We hand-sorted and destemmed the grapes before fermenting them in a mix of concrete and stainless steel, a combination that highlights the juicy, lifted red fruit character of cool-climate Grenache. The wine then aged for 16 months in concrete (27%), neutral puncheons (39%), and neutral barrels (34%), allowing purity of fruit and savory nuance to shine. The result is a vibrant expression of Grenache, layered with notes of black cherry, pomegranate, and white pepper, framed by hints of dried herbs and firm, dry tannins.

