

NINER

WINE ESTATES

2022

PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

667, 777, 115, Calera,
Rochioli, 2A

ROOTSTOCK

101-14, 3309, 420A

HARVEST DATES

September 9th - 14th

AVERAGE YIELD

1.4 tons/acre

AVERAGE BRIX

25.7°

pH / TA

3.8/5.3 g/L

ALCOHOL

14.5%

BLEND

100% Pinot Noir

COOPERAGE

27% new French oak

BARREL AGING

11 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. We normally harvest our Pinot Noir over a 4-6 week period, but with the late season heat wave in 2022 we picked everything in just five days.

WINEMAKING

With the compressed harvest of 2022 we had to get creative with our fermentations as we quickly filled all of our tanks. We fermented the wine in open-top stainless-steel tanks, a concrete tank and macro bins. As always with a single site varietal, we strive to create layers of complexity and included whole cluster, destemmed and dried stems components. The result of this dynamic winemaking in the face of a fast harvest yielded a beautiful example of coastal Pinot Noir. The 2022 vintage has dark fruit flavors contrasted with black tea and herbal qualities.