

NINER

WINE ESTATES

2022

PINOT NOIR ROSÉ

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

828, 2A

ROOTSTOCK

3309C, 101-14

HARVEST DATES

September 2nd

AVERAGE YIELD

1.8 tons/acre

AVERAGE BRIX

23.3°

pH / TA

3.4/ 6.0 g/L

ALCOHOL

13.9%

BLEND

100% Pinot Noir

COOPERAGE

Neutral French Oak &
Stainless steel drums

BARREL AGING

6 months



VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the 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. We had originally planned to harvest a single block of Pinot Noir grapes for our Rosé, but ended up picking two blocks due to the reduced yields. We hand-harvested the grapes from both blocks on September 2nd, marking the first pick of the vintage at Jespersen Ranch in 2022.

WINEMAKING

The refreshing, dry rosés of northern France inspire this wine. After hand harvesting the grapes, we lightly whole-cluster pressed 1/2 of them. Next, we destemmed and foot-treaded the remaining grapes and allowed them to soak for three hours to extract color from the grape skins. The wine did not go through malolactic fermentation, and we then aged the wine in neutral French Oak barrels and stainless-steel drums before blending, filtering and bottling. Brilliant aromatics of candied white peach, watermelon and rose petal are followed by clean, mineral and lime flavors when you take a sip. The result is a lively, fresh and elegant wine.