

# NINER

WINE ESTATES

## 2022 SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

1, 376

### ROOTSTOCK

101-14

### HARVEST DATES

September 12th

### AVERAGE YIELD

1.6 tons/acre

### AVERAGE BRIX

25.5°

### pH / TA

3.2/ 8.5 g/L

### ALCOHOL

14.2%

### BLEND

100% Sauvignon Blanc

### COOPERAGE

Neutral puncheons &  
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 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 hand-harvested Sauvignon Blanc on September 12th. Meticulous hand-harvesting and hand-sorting the clusters was necessary to separate only the best clusters of grapes for this wine, and because of that attention to quality we ended up making less than half of what we normally make.

### WINEMAKING

After an early morning harvest, we lightly whole-cluster pressed the grapes and transferred the juice into stainless steel tanks to settle overnight. We fermented the wine in a combination of stainless steel tanks and large, neutral oak puncheon barrels. The barrel fermented portion helped build a soft, balanced mouthfeel to complement the abundant natural acidity in these coastal grapes. The wine was aged in the same combination of stainless steel and oak barrels before being blended, filtered and bottled in March of 2023. Juicy acidity, ripe tropical flavors and lemongrass showcase the cool-climate vineyard site. It's aromatically stunning, with pineapple, mandarin and kiwi flavors balanced by grassy notes.