

NINER

WINE ESTATES

2022 SYRAH

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Alban, 877, 174

ROOTSTOCK

420A, 101-14

HARVEST DATES

October 14th - October 21st

AVERAGE BRIX

24.5°

AVERAGE YIELD

1.9 Tons/Acre

pH / TA

3.8/5.7 g/L

ALCOHOL

14.2%

VINEYARD

100% Jespersen Ranch

BLEND

100% Syrah

COOPERAGE

30% new oak
13% American, 17% French

BARREL AGING

18 months

VINEYARD

Jespersen Ranch is located in the northwestern corner of the Edna Valley AVA, just four miles from the Pacific Ocean. Less than .1% of California vineyards are planted this close to the coast, making the wines from this site a rare expression. The 2022 vintage started dry and mild with a cool flowering period, but an intense heatwave in late Summer led to extremely low yields. Syrah is a slow-ripening grape when grown in a coastal climate and is typically our last pick each harvest. With the extreme summer weather in 2022 our Syrah ripened three weeks earlier than average.

WINEMAKING

This wine showcases everything we love about Jespersen Ranch Syrah: it has vibrant black cherry and blueberry flavors alongside savory black pepper, sage and BBQ. We hand-harvested the clusters and gently whole-cluster pressed the grapes before fermenting it in small open-top tanks. A small portion (~10%) was fermented whole-cluster to add tannin complexity, spice, and black tea flavor. We aged this wine in a combination of French and American oak barrels for 18 months before bottling it. This is an ageable red wine with a rich, velvet body surrounded by structured, lasting tannins. If enjoying in its youth it would benefit from a short decant.

