

# NINER

WINE ESTATES

## 2023 ALBARIÑO

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

Field Selection

### ROOTSTOCK

101-14

### HARVEST DATES

October 17th

### AVERAGE YIELD

1.9 tons/acre

### AVERAGE BRIX

22.5°

### pH / TA

3.3/ 6.4 g/L

### ALCOHOL

13.2%

### BLEND

100% Albariño

### COOPERAGE

60% Concrete,  
40% Stainless steel

### BARREL AGING

5 months



### VINEYARD

The 2023 vintage was long and cool and has been hailed by many local growers as one of the best vintages of the decade. The growing season started with a definitive end to three years of drought. We received 28 inches of rain over the winter with a series of storms that caused memorable flooding in the county. A cool Spring delayed bud break across all varieties and was followed by a foggy and temperate summer with very few days above 80 degrees. The grapes ripened slowly, and we received some late-season heat giving us the kick we needed to get to perfect ripeness. We hand-harvested most of our grapes in October and November about three weeks later than usual. The long growing season lent itself to higher acidity, more complex and elegant flavors, and good ageability in our wines. We harvested our Albariño blocks early in the morning on October 17th.

### WINEMAKING

After harvest, we whole-cluster pressed the grapes and let the juice settle in a stainless steel tank overnight. We transferred 60% of the juice into concrete tanks for fermentation and the other 40% was fermented in stainless steel. We aged the wine for 5 months in the same combination of concrete and stainless steel before we blended and bottled the wine. The combination of stainless steel and concrete during fermentation and aging accentuated the vibrant nature of this coastal wine. Notes of tangerine, clementine and lemon meringue are underscored by hints of lemongrass and honeydew with a clean mouthfeel and crisp finish.