

# NINER

WINE ESTATES

2023

## PINOT NOIR ROSÉ

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

777, 828

### ROOTSTOCK

3309C, 420A

### HARVEST DATES

September 15th

### AVERAGE YIELD

1.5 tons/acre

### AVERAGE BRIX

20.6°

### pH / TA

3.5/ 6.3 g/L

### ALCOHOL

12.4%

### BLEND

100% Pinot Noir

### COOPERAGE

Concrete & stainless steel fermented, neutral French oak aged

### BARREL AGING

6 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. The long growing season lent itself to higher acidity, more complex and elegant flavors, and good ageability in our wines. We hand-harvested two blocks of Pinot Noir for our Rosé on September 15th.

### WINEMAKING

The grapes came into the winery early in the morning and 50% were destemmed. The remaining 50% were lightly whole-cluster-pressed. Due to the extended growing season, we had the flexibility to experiment with new fermentation vessels in the winery before other varietals came in. We fermented half of the Rosé in a concrete tank for the first time, which accentuated minerality. The second half was fermented in stainless steel, highlighting the vibrant fruit and acidity. After fermentation, the wine aged in neutral oak barrels for 6 months before it was bottled. Hints of kiwi and citrus on the nose are followed by notes of strawberry and pink grapefruit on the palate. Clean minerality and an elegant finish make this a vibrant and lively wine.