

# NINER

WINE ESTATES

2024

## ALBARIÑO

Jespersen Ranch, Edna Valley

### WINEMAKER

Molly Bohlman

### CLONE

Field blend

### ROOTSTOCK

101-14

### HARVEST DATES

September 26, 2024

### AVERAGE BRIX

22.5°

### AVERAGE YIELD

1.4 Tons/Acre

### pH / TA

3.35/6.4 g/L

### ALCOHOL

12.5%

### VINEYARD

100% Jespersen Ranch

### BLEND

100% Albariño

### COOPERAGE

80% concrete, 20% neutral  
French oak barrels

### BARREL AGING

5 months



### VINEYARD

The 2024 vintage in Edna Valley unfolded as a testament to the region's classic cool-climate character, yielding wines of exceptional freshness and vibrancy. A mild winter with above average rainfall provided a solid foundation to the growing season. However, a cool and windy spring led to a low fruit set across the entire vineyard. The summer months were characterized by the quintessential coastal climate of Edna Valley: persistent morning fog and cool, breezy afternoons where the grapes ripened slowly and developed complex flavors while preserving vital acidity. Despite some warmer weeks during the harvest months, it was one of the longest growing seasons we have ever had at Jespersen. We hand harvested our Albariño on September 26, 2024.

### WINEMAKING

We whole-cluster pressed the grapes and let the juice settle in a stainless steel tank overnight. We transferred 2/3 of the juice into concrete tanks for fermentation and the other 1/3 was fermented in stainless steel. We aged the wine for 5 months in the same 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. This wine is bright and focused, with lively flavors of lemon, white peach, tarragon and oyster shells.