

NINER

WINE ESTATES

2024

ROSÉ OF PINOT NOIR

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Meunier: MN864

Pinot Noir: 828, Wadenswil

ROOTSTOCK

101-14, 3309C

HARVEST DATES

September 4–September 6, 2024

AVERAGE BRIX

22.9°

AVERAGE YIELD

1.7 Tons/Acre

pH / TA

3.37/6.5 g/L

ALCOHOL

13.4%

BLEND

88% Pinot Noir, 12% Meunier

COOPERAGE

75% neutral French oak, 25% stainless steel

BARREL AGING

6 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 Meunier on September 4, 2024, and the Pinot Noir on September 6, 2024. We intentionally farm these grapes for our Rosé and it's always one of our earliest picks as we embrace the lower brix, higher acidity and delicate fruit flavors.

WINEMAKING

The Meunier and Pinot Noir grapes arrived at the winery early in the morning. We destemmed 40% of the clusters and foot-tread them before pressing. The remaining 60% were lightly whole-cluster pressed. We fermented half of the Rosé in a concrete tank, which accentuated its minerality. The other half was fermented in stainless steel, highlighting the vibrant fruit and acidity. After fermentation the wine aged in stainless steel drums and neutral oak barrels for 6 months before it was bottled. Delicate fruit flavors of watermelon and strawberries combine with creamy minerality to make an elegant, dry Rosé.

