

NINER

WINE ESTATES

2024

SYRAH ROSÉ

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

174

ROOTSTOCK

420A

HARVEST DATES

November 12, 2024

AVERAGE BRIX

23.5°

AVERAGE YIELD

2.1 Tons/Acre

pH / TA

3.58/6 g/L

ALCOHOL

13.5%

VINEYARD

100% Jespersen Ranch

BLEND

100% Syrah

COOPERAGE

Neutral French Oak + Concrete tank

BARREL AGING

8 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 for 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 block 16 on November 12, 2024.

WINEMAKING

The long, cool vintage gave us the chance to craft a wine that lives between a classic Rosé and a light bodied red—an expressive style of wine we love to drink in late summer and fall. We hand-harvested and destemmed the Syrah and let the grapes soak for 24 hours before pressing. The juice was fermented in a stainless steel tank and aged in a mix of 50% neutral French oak and 50% concrete for seven months. The result is a graceful wine with delicate red fruit layered over the savory, herbal notes that Syrah is loved for. It offers the freshness and acidity of a Rosé with the depth and texture of a light red—perfectly suited for the dinner table as the seasons begin to shift.

