

NINER

WINE ESTATES

2024

SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

376, 1

ROOTSTOCK

101-14

HARVEST DATES

October 2–October 7, 2024

AVERAGE BRIX

23.5°

AVERAGE YIELD

2.4 Tons/Acre

pH / TA

3.28/6.5 g/L

ALCOHOL

14.2%

BLEND

100% Sauvignon Blanc

COOPERAGE

20% neutral puncheons,
80% stainless steel

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 Sauvignon Blanc on October 2, 2024, and October 7, 2024.

WINEMAKING

We hand-sorted and lightly whole-cluster-pressed the grapes and transferred the juice into a combination of neutral puncheons and a stainless steel tank for fermentation. The neutral oak portion helped bring balance to the wine's vibrant acidity. We aged this Sauvignon Blanc in the same combination of neutral puncheons and stainless steel for five months before it was bottled. This is always one of the most aromatically expressive whites that we make. The mouthwatering acidity and lush, tropical fruit flavors are a beautiful showcase of the cool-climate site.