

NINER

WINE ESTATES

2024

CUVÉE BRUT

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

CH17, AB Field Blend

ROOTSTOCK

1103P, 101-14

HARVEST DATES

September 6–September 26, 2024

AVERAGE BRIX

20.6°

AVERAGE YIELD

1.8 Tons/Acre

pH / TA

3.22/8.2 g/L

ALCOHOL

12.5%

VINEYARD

100% Jespersen Ranch

BLEND

80% Chardonnay, 20% Albariño

COOPERAGE

100% neutral French Oak

BARREL AGING

6 months + 3 months tirage



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 our Chardonnay and Albariño between September 6–26, 2024.

WINEMAKING

The base of this sparkling wine is a blend (cuvée) of 80% Chardonnay and 20% Albariño from Jespersen Ranch. While the blend is non-traditional in the world of Champagne, the combination of citrus-driven acidity from the Chardonnay and the tropical personality of Albariño made a truly remarkable sparkling wine. We wanted to make a different style of sparkling than our Reserve releases, and this fresh, lively wine delivers just that. We whole-cluster pressed the Chardonnay and fermented it in neutral barrels with partial malolactic fermentation. The Albariño was whole-cluster pressed and fermented in stainless steel drums before being blended with the Chardonnay at tirage bottling. The wine went through its second fermentation in the bottle using Methode Traditionelle. Disgorgement took place in June 2025, where each bottle received a final dosage of 1.5 g/L. The wine was bottled with a crown cap (no cork or cage), and the result is a dry sparkling wine with mouthwatering acidity and lush floral and tropical fruit—an expressive and vibrant reflection of our cool-climate, oceanic vineyard.