

NINER

WINE ESTATES

2025 ALBARIÑO

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Field Blend

ROOTSTOCK

101-14

HARVEST DATES

October 3, 2025

AVERAGE BRIX

23.3°

AVERAGE YIELD

1.5 Tons/Acre

pH / TA

3.29/6.6 g/L

ALCOHOL

13.6%

BLEND

100% Albariño

COOPERAGE

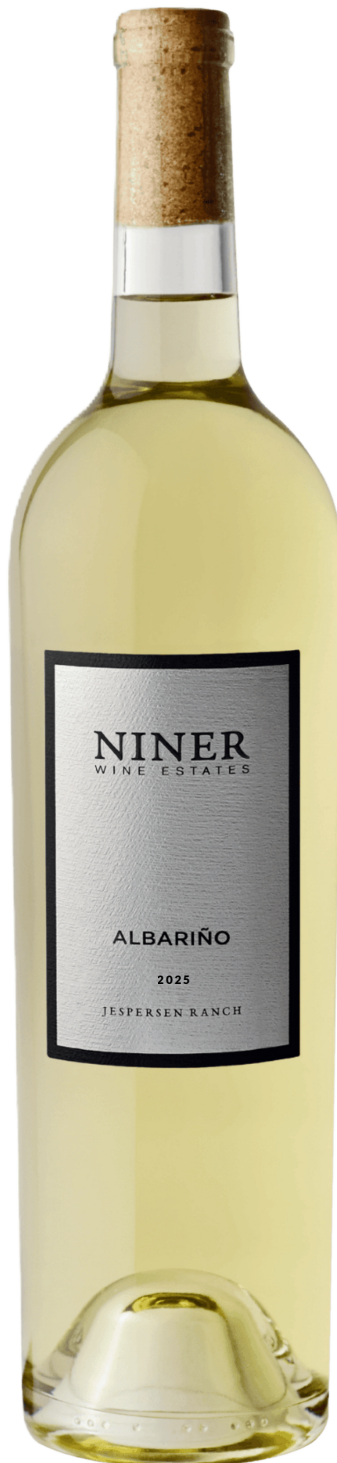
80% concrete,
20% neutral French oak barrels

BARREL AGING

5 months

CASES PRODUCED

149



VINEYARD

The 2025 vintage in Edna Valley unfolded as a testament to the region's classic cool-climate character, yielding wines of exceptional freshness and vibrancy. A warm, dry winter led to an early spring with low cluster counts 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 October 3, 2025.

WINEMAKING

We whole-cluster pressed the grapes and let the juice settle in a stainless steel tank overnight. We transferred 3/4 of the juice into concrete tanks for fermentation and the other 1/4 was fermented in neutral French Oak. We aged the wine for 5 months in the same concrete and neutral French Oak before we blended and bottled the wine. The combination of concrete and neutral French Oak during fermentation and aging accentuated the vibrant nature of this coastal wine. The resulting wine is bright and focused with notes of white peach, melon, and salty minerality.