

NINER

WINE ESTATES

2025 PINOT NOIR ROSÉ

Jespersen Ranch, Edna Valley

WINEMAKER

Molly Bohlman

CLONE

Meunier: MN864
Pinot Noir: 828, Wadenswil

ROOTSTOCK

101-14, 3309C

HARVEST DATES

August 20–September 4, 2025

AVERAGE BRIX

23.1°

AVERAGE YIELD

2 Tons/Acre

pH / TA

3.42/6.6 g/L

ALCOHOL

13.2%

BLEND

83% Pinot Noir, 17% Meunier

COOPERAGE

Stainless drums + neutral barrels

BARREL AGING

5 months

CASES PRODUCED

440



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. A few days of late August heat led into the first day of harvest on August 20th. We hand harvested Meunier and Pinot Noir from August 20th–September 4th. 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

We destemmed 40% of the Pinot Noir clusters before pressing and fermenting in concrete tanks which accentuated its minerality. The remaining 60% was lightly whole-cluster pressed before fermenting in stainless steel tanks, highlighting the vibrant fruit and acidity. After fermentation the Meunier was added and the wine aged in stainless steel drums and neutral oak barrels for 5 months before it was bottled. Delicate fruit flavors of white peach and watermelon combine with fresh minerality and electric acidity to make an elegant, dry Rosé.