

# NINER

WINE ESTATES

*Non Vintage*  
**COASTAL CUVÉE**

Jespersen Ranch, Edna Valley

**WINEMAKER**

Molly Bohlman

**CLONE**

362, 777, 667, 2A, 115

**ROOTSTOCK**

420A, 101-14, 3309C

**HARVEST DATES**

September 9th, 2022 -  
November 14th, 2023

**AVERAGE BRIX**

23.8°

**AVERAGE YIELD**

3.5 Tons/Acre

**pH / TA**

3.6/5.4 g/L

**ALCOHOL**

14.2%

**VINEYARD**

67% Bootjack Ranch  
33% Heart Hill Vineyard

**BLEND**

57% Grenache,  
43% Pinot Noir

**COOPERAGE**

Neutral & once-fill barrels

**BARREL AGING**

Grenache: 8 months  
Pinot Noir: 20 months



**VINEYARD**

This wine is an unconventional blend of two grapes and two vintages. The name celebrates the coastal influence of Jespersen Ranch, where we farm both Pinot Noir and Grenache. The site is just four miles from the Pacific Ocean, tucked into the hillsides in the western corner of the Edna Valley. The 2022 and 2023 vintages were very different. 2022 was defined by a late-season heatwave that made for a frenzied harvest of our Pinot Noir. 2023 was the opposite. A long, cool growing season gave our Grenache plenty of time to ripen. The differences between the two growing seasons and their impact on each grape created complementary characteristics for this limited production cuvée.

**WINEMAKING**

While this cuvée is a first for us, Pinot Noir and Grenache have flavors, aromas and textures that work very well together - especially when grown at the same vineyard site. We hand-harvested and fermented each varietal in stainless steel. The Pinot Noir was fermented in small open-topped tanks and aged for 20 months in neutral French oak barrels, resulting in an elegant wine with cranberry, strawberry and mulling spice flavors. We fermented the Grenache in a closed tank using carbonic maceration and aged it for 8 months in a combination of neutral and once-filled French oak barrels, giving us a vibrant and juicy wine. The two complemented each other perfectly resulting in a wine packed with raspberry, pomegranate, hibiscus and tea leaf flavors. Our Winemakers recommend enjoying it slightly chilled.