

NINER

WINE ESTATES

COMPANY OVERVIEW

People

Pam & Richard Niner started the company and their son Andy now lives in Paso Robles and manages day-to-day operations of the winery. We have two winemakers - Molly Bohlman makes our wines from Jespersen Ranch in the Edna Valley while Patrick Muran focuses on our Paso Robles portfolio including our Cabernet Sauvignon, Syrah, Fog Catcher & more. Our entire team in the tasting room, restaurant, winery, sales & more are extremely humble and hardworking and are here to give you the best experience in Paso Wine Country.

Vineyards

All of our wine comes from our own 240 acres of vineyards across Paso Robles and Edna Valley. At Heart Hill Vineyard & Bootjack Ranch we focus on growing the Cabernet Sauvignon and Syrah alongside smaller plantings of other Bordeaux and Rhone varietals. Jespersen Ranch in the cool Edna Valley AVA is mainly planted to several clones of Pinot Noir & Chardonnay.

Sustainability

Sustainability is integral to our business and since our inception we have incorporated it into our approach to farming, building design and operations. We are 100% Solar Powered in the tasting room, restaurant and winery and all of our vineyards are SIP Certified. Upon building, our facilities were awarded LEED Silver Certification and our dedication to sustainable practices beyond building structure led us to become the first SIP Certified Winery in 2016.

Tasting Room + Restaurant

We are located in the hills of Paso Robles on Highway 46 West. Our rustic and elegant stone-sided hospitality center is home to our tasting room and restaurant with views of Heart Hill Vineyard and our Craft Winery. The tasting room and restaurant are open by reservation seven days a week for tasting of our estate wines and our seasonally inspired lunch menu.



NINER

WINE ESTATES

OUR ESTATE VINEYARDS

HEART HILL VINEYARD

79 planted acres | Paso Robles Willow Creek District

Cabernet Sauvignon, Syrah, Malbec, Petit Verdot, Cabernet Franc, Merlot, Mourvedre, Grenache Noir, Marsanne, Roussanne, Grenache Blanc, Zinfandel

BOOTJACK RANCH

84 planted acres | Paso Robles Geneseo District

Cabernet Sauvignon, Syrah, Malbec, Cabernet Franc, Sangiovese, Barbera, Merlot, Carménère, Petit Verdot

JESPERSEN RANCH

77 planted acres | Edna Valley

Pinot Noir, Chardonnay, Syrah, Grenache, Sauvignon Blanc, Albariño



SUSTAINABILITY

LEED Certified Buildings

Leadership in Energy & Environmental Design

Water Reclamation System

All winery wastewater collected for irrigation

SIP Certified Vineyards & Winery

Sustainability in Practice

Solar Powered

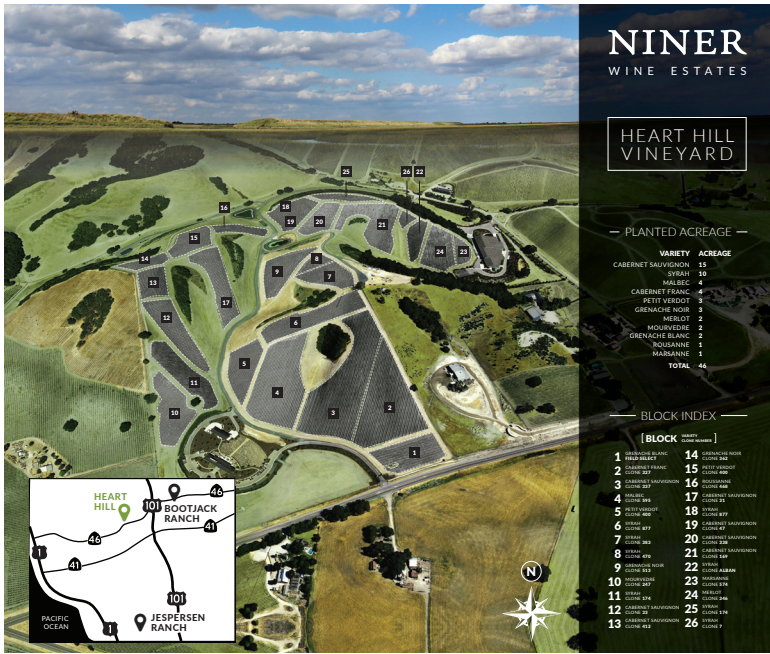
All Our Energy Needs Covered by our Panels

WE FARM OUR OWN VINEYARDS

We have been 100% estate grown since the beginning & the integration of farming and winemaking is the foundation of everything we do. We currently farm a total of 240 acres across three different vineyards in Paso Robles and Edna Valley.

FAMILY OWNED

Richard Niner spent his career building small businesses and in the early 1990s one of his business ventures brought him to Paso Robles. Drawn to the land and people, Richard and Pam purchased their first vineyard in 2001 and spent the next decade building a tasting room and winery, planting vineyards, and assembling the current team. In 2013 they retired and their son Andy took over the day-to-day management of the business.



HEART HILL VINEYARD

WILLOW CREEK AVA, PASO ROBLES

Named for the naturally occurring grove of oak trees in the shape of a heart facing 46 West, Heart Hill Vineyard experiences a warm climate, with cooling afternoon ocean breezes sailing through the break in the Santa Lucia Mountain Range known as the “Templeton Gap”. The soil profile at Heart Hill is a prime example of the vast diversity found across the west side of Paso Robles. Although neighboring vineyards have streaks of calcareous soils, Heart Hill Vineyard is comprised of steep, hillside plantings on rocky slopes of siliceous shale. In this type of soil, vines must grow deep and powerful root systems in search of water.

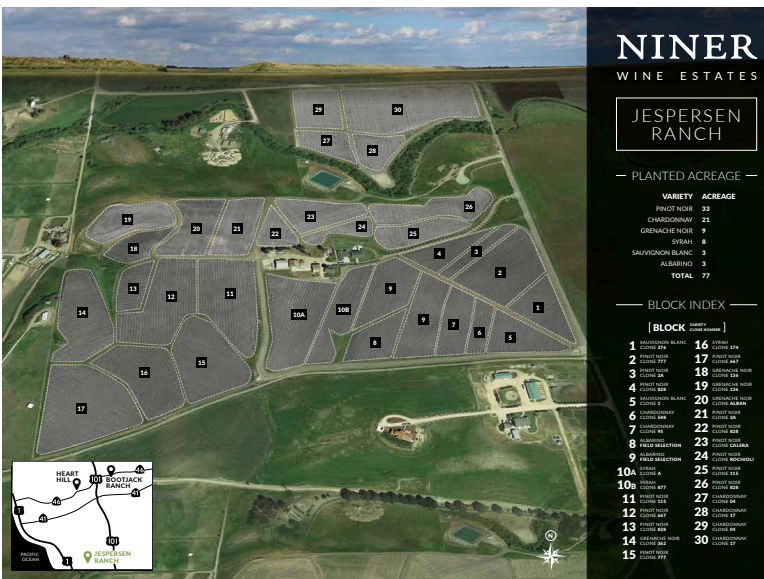
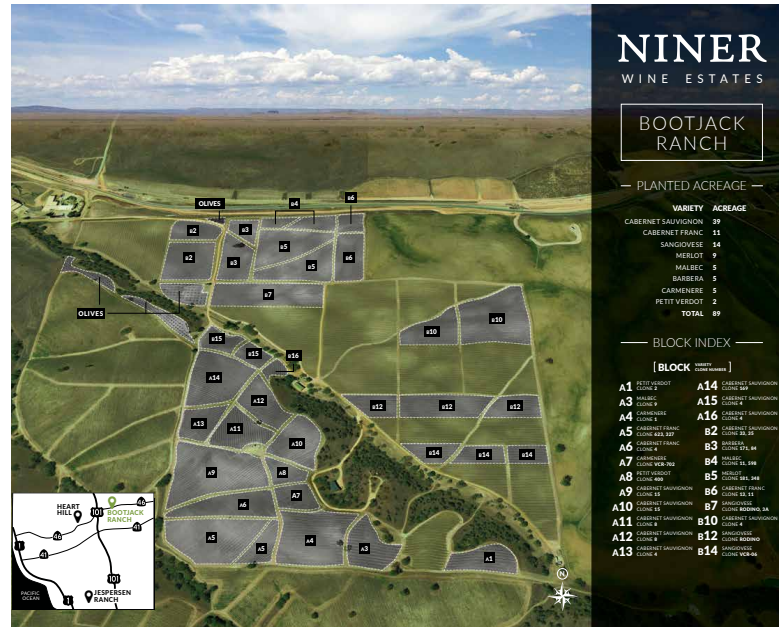
The land itself has a history as rich as the wines it produces, with a story that stretches over 100 years. The property was originally part of a 700 acre ranch owned by Claude and Richard Booker. The Bookers were hardworking, community oriented brothers who were hallmarks of Paso Robles and strove to preserve the land they worked on. We purchased the land in 2003 and planted the original 46 acres in two stages: the slopes surrounding the Heart in 2007; and the remaining blocks on the north-end of the vineyard in 2010. In 2016 we purchased the neighboring property, doubling the size of our property at Heart Hill. We began planting an additional 33 acres on this portion of the property in 2020.

BOOTJACK RANCH

GENESEO DISTRICT, PASO ROBLES

Sprawled out on the eastern side of Paso Robles, Bootjack Ranch exemplifies the town’s strong, independent spirit. Once an ancient seabed, the vineyard has two distinct sections: flats of calcareous soils and hills of well-drained, sandy loam. The growing season sees daytime temperatures in the 80’s and 90’s with dramatic drops of up to 40 degrees in temperature at night. Both the vines and the scattered olive groves thrive in this climate. Over time we’ve learned that grapes from this vineyard are better left unconstrained, which results in wines that are driven by the soil and the sun instead of the heavy hand of the winemaker. The wines from Bootjack Ranch have bright, fresh fruit expression and strong tannin.

Bootjack Ranch is the very first vineyard we purchased. Since we bought the property in early 1999, we have expanded it with new plantings and graftings in 1999, 2001, 2005 and 2010. A range of varietals have proven to do well at Bootjack Ranch including Cabernet Sauvignon, Sangiovese and Malbec. We also have smaller plantings of Barbara, Carmenera, and Merlot.



JESPERSEN RANCH

EDNA VALLEY

Nestled into the rolling hills of the northwest corner of Edna Valley, Jaspersen Ranch lies four miles from the Pacific Ocean, and derives much of its personality from the coastal influence. The growing season is long and cool with average daytime temperatures in the 70s balanced by early morning fog and mid-afternoon ocean breezes. The soils at Jaspersen Ranch are very different from Paso Robles with dark, organic clay topsoil and a sandy subsoil. The result is well-drained vigorous soils where the challenge in growing high quality grapes is controlling abundant vigor.

We purchased the vineyard in 2011 and it is located thirty miles south of Paso Robles in the Edna Valley AVA. The vineyard was originally planted by Andy Blodgett, who had a passion for the site and the vision to plant it the right way from the beginning. Andy Blodgett planted the original 46 acres in 2006 and 2007 and we planted an additional 31 acres in 2012. The undisputed stars and largest acreage plantings at Jaspersen Ranch are Pinot Noir and Chardonnay.



PATRICK MURAN

WINEMAKER

a scientist by education whose love of the outdoors and the natural world lead him to winemaking. patrick oversees our winemaking team and makes our wines from paso robles.

Fresh out of UC Santa Barbara with a degree in Microbiology, Patrick worked his first harvest in 2000 at Orcutt Road Cellars. He spent the next several years working under venerated French winemaker, Christian Roguenant, where he developed a sincere respect for hands-on experience over book-learning when it comes to the art of winemaking.

Patrick then headed to Santa Ynez, California, to become the head winemaker for Blackjack Winery where he focused on making small-production lots of Cabernet Sauvignon, Syrah and Chardonnay. Patrick joined Niner Wine Estates in 2009 and was promoted to Winemaker in 2013. Outside of Niner, Patrick keeps busy cultivating new pursuits with his wife Heather, their 2 daughters, Kaylenn and Clare, and their Australian Shepherd, Bell. Patrick's love of surfing has taken him all over the world and he is also an avid river rafter, backpacker and snowboarder.



MOLLY BOHLMAN

WINEMAKER

a grapevine salesman, vineyard manager and enologist whose passion for pinot noir lead her to winemaking. molly makes our wines from edna valley.

After an introduction to the world of wine during a study-abroad in the South of France Molly had the bug. Upon graduating from Cal Poly with a BS in Fruit Science and a Minor in Wine and Viticulture she landed her first job at a research vineyard and winery operated by the University of Minnesota. In the 20 years since she has methodically worked across several functions within the industry seeking to understand sales, vineyard science and winemaking by doing.

In 2014, Molly came to Niner after working at Paul Hobbs Wines, where she was winemaker for the Crossbarn brand. In her spare time Molly enjoys spending time outside, crafting, and enjoying food and wine with family and friends. She lives in San Luis Obispo with her husband Daniel, and son Sawyer.



JACOB BURRELL

EXECUTIVE CHEF

a killer focaccia baker, jacob is the creative force behind our lunch and dinner programs.

Jacob joined our team with a passion for food and all that it entails. His cooking career began while he was studying to become a high school chemistry teacher at the University of North Carolina. While working weekend jobs in kitchens, his love for the art, science culture and community surrounding food became evident and ultimately led him to culinary school. Jacob has worked for many well-known restaurants around the world. He's held positions at Manresa Restaurant (2 Michelin Stars), Post Ranch Inn and Big Sur Bakery. He spent the last few years working at Parachute Bali – a bakery, farm and restaurant in Indonesia. While there he also managed to compete and win Iron Chef Indonesia: Crab!

When not tailoring recipes specifically to our wines, Jacob's free time is all about family, adventuring around the Central Coast, eating and drinking and enjoying the sunshine and salty ocean air.



ANDY NINER

PRESIDENT

second generation of the family, andy started helping his parents with the day-to-day operation of the company in 2013. he is responsible for making sure all the different parts of the business are working together and moving in the right direction.

After studying economics at Colby College in Maine, Andy started his career working in finance for Cambridge Associates in Boston. He then moved to California and worked as a product manager in a small sunglass company in San Luis Obispo, earned his MBA from U.C. Berkeley and spent several years working in strategic planning for Levi Strauss & Company in San Francisco.

His love for the Central Coast and the importance of the family business ended up being the catalyst for joining the team. He joined the company full time in the spring of 2013. Outside of work Andy bikes, climbs, wears a puffy vest and old raggedy New Balance shoes to Winemaker dinners, cooks and spends time at home with his daughter Cora.