

NINER

WINE ESTATES

2018

SAUVIGNON BLANC

Jespersen Ranch, Edna Valley

WINEMAKER

Patrick Muran

CLONE

367, 1

ROOTSTOCK

101-14

HARVEST DATES

September 21st and 27th 2018

AVERAGE YIELD

5.4 tons/acre

AVERAGE BRIX

23.5°

pH / TA

3.3/6.7 g/L

ALCOHOL

14.1%

BLEND

100% Sauvignon Blanc

COOPERAGE

80% Stainless Steel
10% New French Oak
10% Neutral Barrels

BARREL AGING

5 months

CASES PRODUCED

1,087



SITE

We grow our Sauvignon Blanc in the rolling hills of the northwest corner of Edna Valley. Jespersen Ranch lies three miles from the Pacific Ocean and derives much of its personality from the coast. The growing season in Edna Valley is typically long and cool with early morning fog and mid-afternoon ocean breezes. We have a little over three acres of southwest facing Sauvignon Blanc planted on the southern edge of the vineyard.

IN THE VINEYARD

2018 was an even and temperate growing season. Mid-season rains created a large leaf canopy in the Sauvignon Blanc that shaded it through summer and into harvest. This allowed us to pick ½ of our fruit in early September to preserve fresh acidity and then have a second pick about two weeks later for Sauvignon Blanc with more tropical fruit expression.

IN THE WINERY

Our goal is to create flavor balance in our Sauvignon Blanc. By picking our grapes in two passes we get the best of both worlds: one expression is crisp and tart and the other fruity and fresh. Most of the wine was fermented in stainless steel tanks and 10% of the wine was fermented in new French oak barrels for just a kiss of warmth and roundness in the palate. This plus a small amount of secondary fermentation balances the naturally high acidity to create a meld of bright fruit and texture. We bottle this wine under screwcap to maintain freshness.