

NINER
WINE ESTATES

SPRING NEWSLETTER, 2023

A LOOK BEHIND THE SCENES

WELCOME TO YOUR SHIPMENT!

A NOTE FROM WINEMAKER PATRICK MURAN

Hello Club Members!

This release contains a diverse set of wines, from the delicate and delicious 2022 Rosé to a rich and powerful 2020 Reserve Cabernet Sauvignon. As we start to release more 2020 wines, I find myself feeling a range of emotions around the vintage, but drinking the wines now makes me smile. The teamwork and camaraderie that came in response to the challenges will always be a positive memory. And even in this difficult year, my favorite blocks in the vineyard were resilient. The quality is outstanding, and I'm especially proud of the Reserve wines we made from that vintage.

Now to look forward: the 2023 vintage is off to a great start. The record-setting rainfall that we've received will set the vineyard up for success this year, and for vintages to come.

I'm writing this note between blending and bottling wines, checking in on our compost, and looking ahead to harvest. We also just wrapped up our annual library tasting where myself, Molly and the rest of our winemaking team open up every single wine that we've ever made (I know it's a rough job, but someone has to do it). It's always an eye-opening experience to look back in time through wine, and I'm very proud of the bottles from our past. We'll be opening some of our favorite bottles at events later this year, and I'm excited to share them with you all.

Thank you all for your support, the entire winemaking team appreciates it! I hope to see you at our first annual Wine Club Week this June. It will be great to see familiar faces and meet new ones.



A stylized, handwritten signature in black ink, appearing to be 'P. Muran'.

PATRICK MURAN
WINEMAKER

SPRING SHIPMENT WINES



2021 RESERVE GRENACHE BLANC

100% Grenache Blanc / Heart Hill Vineyard

We harvested our Grenache Blanc at the beginning of October, later than usual. We pressed the grapes and fermented them in French oak puncheons, 20% of which were new. The wine aged in an 800-gallon foudre for 10 months. The result is a rich and evolved wine with clean minerality, mandarin, honey and graham cracker notes. Drink now - 2028. \$55

\$41.25 Onyx/Case Members
\$44 Estate Members



2020 GRENACHE

100% Grenache

We farm nine acres of Grenache at Jespersen Ranch, where the coastal influence produces a beautiful expression of the varietal. In 2020, we fermented our Grenache grapes in nine different stainless steel tanks which gave us the ability to use a variety of winemaking techniques to complement the wine. The result is a vibrant wine with hints of strawberry, white pepper and black tea. Drink now - 2028. \$45

\$33.75 Onyx/Case Members
\$36 Estate Members



2021 PINOT NOIR

100% Pinot Noir

Jespersen Ranch's coastal influence creates perfect conditions for Pinot Noir. After harvesting the grapes, we fermented them in small, stainless steel open-top tanks. The 2020 vintage includes the highest quality, free-run juice aged for 10 months in French Oak barrels. The wine is full of red fruit flavors, with a bright and juicy palate, spice and clay notes. Drink now - 2026. \$50

\$37.50 Onyx/Case Members
\$40 Estate Members



2020 ZINFANDEL

91% Zinfandel, 9% Malbec

We harvested the grapes for this wine on September 25th and fermented them in two stainless-steel tanks, before aging the wine in a combination of French and Hungarian oak barrels for 16 months. This is a lighter, elegant style of Zinfandel with notes of rhubarb, cranberry, clove and spice. Drink now - 2026. \$45

\$33.75 Onyx/Case Members
\$36 Estate Members



2020 RESERVE SYRAH

100% Syrah / Heart Hill Vineyard

We have a few blocks of Syrah at Heart Hill Vineyard that produce high-quality, intense wines. These blocks are some of Winemaker Patrick's favorites, and they make up our Reserve Syrah each year. In 2020, blocks 25, 18, 22 and 6 created a concentrated wine with notes of blueberry, oregano and coffee, finished with refined tannins. Drink now - 2030. \$65

\$48.75 Onyx/Case Members
\$52 Estate Members



2019 RESERVE SYRAH

100% Syrah / Jespersen Ranch

We only produce a Reserve Syrah from the best vintages. The 2019 growing season finished with plenty of sunshine, allowing us to hand-harvest the grapes at perfect ripeness. We fermented them in stainless steel tanks and aged the wine in 50% new French oak barrels. The finished wine was so stunning that we bottled it as a single varietal. Drink now - 2028. \$65

\$48.75 Onyx/Case Members
\$52 Estate Members



2020 RESERVE SUPER PASO

56% Petit Verdot, 18% Cabernet Sauvignon, 10% Barbera, 10% Sangiovese, 6% Malbec / Bootjack Ranch

The base of this wine is made up of Petit Verdot, Sangiovese and Barbera, which we co-fermented in stainless steel and aged in oak casks, barrels and puncheons. After 14 months, Malbec and Cabernet Sauvignon were added to the blend right before bottling. This wine is elegantly balanced and boasts notes of blackberry, violet and cocoa with a long, structured finish. Drink now - 2028. \$65

\$48.75 Onyx/Case Members
\$52 Estate Members



2020 RESERVE CABERNET SAUVIGNON

100% Cabernet Sauvignon / Bootjack Ranch

This wine is a combination of our oldest block of Cabernet Sauvignon at Bootjack Ranch (block 10), and our two newest blocks (blocks 9 & 16). Block 10 produces a vibrant wine with bright red fruit characteristics. Blocks 16 & 9 add dark fruit qualities, structure and depth. The wine was aged in French oak barrels, 37% of which were new. The finished wine is complex with flavors of dark cherry, rosemary and vanilla. Drink now - 2026. \$75

\$56.25 Onyx/Case Members
\$60 Estate Members



The California Green Medal Award is one of the highest sustainability honors in the California wine community. We are honored to be recognized in the "Business" Category this year!

2023 Green Medal Winner

We are proud to be the recipient of the **2023 California Green Medal Sustainability Leadership Award for Business!** The California Sustainable Winegrowing Alliance uses these awards to recognize wineries "for their advanced sustainability practices and innovation based on a comprehensive judging process focused on both sustainable viticulture & winemaking."

This is recognition of the dedication and hard work all of us have put in over the years to measure and monitor our inputs and outputs. We actually have a full-time employee dedicated to doing just that (thanks Craig!). And we're not stopping here: we'll continue to challenge ourselves and improve our sustainability practices. Thank you for supporting us along that journey!

The **California Sustainable Winegrowing Alliance** looks at a detailed report of each applicant's sustainable practices, from energy use to how you treat your employees. Here are a few highlights of specific practices that helped us win.

A few 'real world' examples of our sustainable practices

ENERGY EFFICIENCY

- Solar-powered tasting room & winery
- Electric car charging for staff/guests
- Energy-efficient building design
- Gravity-flow winemaking, insulated buildings & scalable systems



Sheep grazing in the vineyard during Spring



Patrick holding finished compost in one hand, and the components in the other (grape stems and skins, mushrooms, and grasses)

WATER USE AND EFFICIENCY

- Industry-leading rainwater recapture infrastructure
- Recycling winery wastewater to use for irrigation
- Reduce use by deficit irrigating, using water efficient equipment and intensively monitoring vineyard irrigation

SUSTAINABLE FARMING

- Improve soil health by grazing sheep, using organic fertilizer and running soil health trials
- Robust on-site compost program, turning grape pomace into quality compost and teas
- No herbicides, poison baits or synthetic fungicides
- Maintain wildlife corridors, garden and on-site apiary

COMMUNITY & EMPLOYEE DEVELOPMENT

- We donate over \$200k annually
- We cook and serve a monthly meal at ECHO Homeless Shelter, support local radio and work closely with Must! Charities and Vineyard Team
- We offer comprehensive health insurance, an education fund and a 401(k) matching program
- We have an Employee "Giving Program" where staff can choose a charity for us to donate \$2,000 to in their name

They're Here! 2022 Rosé, Albariño & Sauvignon Blanc.

The highly anticipated release of our 2022 trio is here! For the first time ever we've included them in this Spring Release, giving Wine Club Members first access.

Bottles are very limited. The intense late-season heat wave of 2022 significantly decreased our yields, and we were only able to make less than half of normal. If you missed adding them to your shipment, all three are available exclusively to Club Members online and in the tasting room starting now!



2022 PINOT NOIR ROSÉ 265 cases; 2022 ALBARIÑO 207 cases; 2022 SAUVIGNON BLANC 342 cases

\$40 retail / \$32 Estate Members / \$30 Onyx & Case Club

How to Pair Pinot Noir

We asked a few of our team members what they would serve with our newest vintage of Pinot Noir. We hope you can find some inspiration in their advice!



Emily Key, Events Manager

"There is no wrong way to pair food and wine. That's what makes it so exciting and interesting! That being said, I love serving Pinot Noir alongside anything pork. Off the top of my head, either roasted pork belly with grilled peaches, or a pan roasted pork chop with a creamy Dijon mustard pan sauce would be delicious. And honestly - pepperoni pizza if it isn't a night that you have time to make something complicated!"



Craig Macmillan, Critical Resource Manager

"My go-to pairings for Jespersen Ranch Pinot Noirs are just about any preparation of lamb chop or anything with mushrooms. Also, poached salmon with butter, white wine, dill, lemon, and some mild garlic. It might scream Sauvignon Blanc, but trust me, Pinot Noir will bring out the richness of the salmon. I'd avoid super-hot spices like chilis, but don't be afraid of savory seasonings like za'atar, cumin, coriander, or mustard."



James Miles, Sous Chef

"If you have the time, I'd make a nice paella to serve with the 2021 Estate Pinot Noir. It's a dish that takes a lot of time and patience, but would make pairing a fun experience. I like that our Pinot Noir has light oak and a sweet finish, which makes it a perfect companion to that dish."



Jay Nickodemus, Tasting Room Associate

"I always find our Pinot Noir to have lovely floral and earthy notes. When pairing it I love to bring out more of the earthy notes by pairing it with earthy foods: mushrooms, blackened/roasted garlic or beets. I also found something that checks all those foods with zero work: frozen, dairy free mushroom and roasted garlic pizza! Nothing is easier or better. One glass during the "prep work" another with the pizza. Heaven!"



Jespersen Ranch

Unrivaled coastal terroir



Foggy mornings, salty breezes, dark clay soils and meticulous farming methods make Jespersen Ranch one of the premier vineyard sites in the Edna Valley. The vineyard was planted in the mid-2000s by visionary Andy Blodgett, whose dream was to turn the rolling hillsides into a true coastal gem.

The Niner family purchased the vineyard in 2011, and Winemaker Molly Bohlman now crafts a diverse set of wines from the site. She has received high honors, including one of the highest ever scoring Pinot Noirs from the Edna Valley (**2019 Reserve Pinot Noir, 97 points Wine Enthusiast**). But what makes this site so remarkable?

Less than .2% of California vineyard acres are planted within 5 miles of the ocean.

Jespersen Ranch lies just 4 miles from the coast, joining a small percentage of vineyards with a true coastal personality. Of the over 600,000 acres planted to wine grapes in the state, just 744 are within 5 miles of the ocean. This maritime influence creates remarkable, age-worthy wines with bright acidity.

Edna Valley is the coolest AVA in California, with one of the world's longest growing seasons.

The Edna Valley is unique in that it's one of only two East to West facing valleys in the entire United States. This corridor to the coast ushers in cool air, helping to designate it as a "Region 1" area, joining Burgundy and the Willamette Valley. As you can see in the map, Jespersen Ranch is the closest vineyard to the valley's outlet, making it one of the coolest sites in the valley.

Pinot Noir, Chardonnay, Syrah, Sauvignon Blanc, Grenache, Albariño and Pinot Menier.

We farm seven different grape varieties at Jespersen Ranch across a variety of diverse aspects and slopes. Our Pinot Noir is particularly complex, as we farm seven different clones. This meticulous vineyard diversity results in layered, complex wines reflective of their site.





Budbreak in March of 2023



Silver labels designate a wine from Jespersen Ranch



“Working with a single vineyard is fascinating. We farm 30 acres of Pinot Noir at Jespersen Ranch, and I ferment fruit from each acre separately. I’m looking to produce as complex of a wine as possible that still reflects the vineyard.”

WINEMAKER MOLLY BOHLMAN

UPCOMING EVENTS



JUNE
8-12TH

WINE CLUB WEEK

JULY
22ND

'A YEAR IN THE VINEYARD' SEMINAR

AUG.
6TH

'GROW YOUR OWN HERBAL
INFUSIONS' WORKSHOP

AUG.
19TH

JESPERSEN RANCH VINEYARD VISTA
DINNER

SEPT.
23RD

SUNSET DINNER IN THE OLIVE
GROVE



WINE CLUB MEMBERS RECEIVE SPECIAL
PRICING ON EVENT TICKETS

SUNSET DINNER IN THE OLIVE GROVE

DINNER GRILLED FLANNERY TOMAHAWK STEAKS,
ROASTED RED ONION AND THYME BUTTER

SWEET PEPPERS STUFFED WITH FARRO, SWEET
CORN SCALLIONS AND BACON

'FIOR DI LATTE' CHEESE WITH TOMATOES,
STRAWBERRIES, BASIL-BLACKBERRY DRESSING

GARDEN GREEN SALAD

SOURDOUGH FOCACCIA

WINE 2016 PINOT NOIR DOUBLE MAGNUM

2017 RESERVE CABERNET SAUVIGNON MAGNUM

2014 FOG CATCHER MAGNUM





SEE THE FULL CALENDER AT
WWW.NINERWINE.COM/EVENTS



FOG CATCHER
NINER WINE ESTATES

ESTATE GROWN
PASO ROBLES

COMING THIS FALL

2020 FOG CATCHER

46% Cabernet Sauvignon, 22% Malbec, 21% Petit Verdot, 11% Cabernet Franc
A WINE CLUB MEMBER EXCLUSIVE RELEASE