



JOSEPH JEWELL

— 2014 —

PINOT NOIR

Hallberg Vineyard

Russian River Valley

Rich, thick cherry pie filling on the nose, with underlying notes of lead and wet rock. Asia spice follow with forest floor aromas add to the complexity of this wine. On the palate, noticeably good acid on the front to mid palate, with a long lingering finish. The structure is solid, this wine will age well and prove exceptional due to the acid and tannin structure.

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING
Hallberg Vineyard Clones: 777 and Pommard 5

IRRIGATION

Dry Farmed

TOTAL TONS ACQUIRED

5.92

VINEYARD ORIENTATION

North South Rows, 1 meter by 2 meters

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.54 tons per acre

SOIL TYPE

Goldridge soil

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

09/2/14 24.2 Brix

FERMENTATION TIME

9 days

PUNCH DOWNS PER DAY

3 per day

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

37.5% New French oak

Tonnellerie Remond and Francois Freres

BARREL AGING

10 months

FINISHED WINE DETAILS

ALCOHOL

14.2%

PH

3.63

TITRATABLE ACIDITY

5.6 g/L

BOTTLING

July 28th, 2015, Unfined unfiltered

BARRELS PRODUCED

3 Barrels