



JOSEPH JEWELL

— 2014 —

CHARDONNAY

Sonoma County

RUSSIAN RIVER VALLEY

Fermented in a combination of steel tank and neutral French Oak barrels, this Chardonnay has great texture and length on the pallet.

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

50% Starr Ridge Vineyard Clone: 95

50% Starscape Vineyard Clone: Wente

TOTAL TONS ACQUIRED

7.25 tons

VINEYARD ORIENTATION

Terraced steep hillside. East West rows.

TRELLISING TYPE

VSP, Lyre system

SOIL TYPE

Positas Gravelly Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRX

08/20- 9/7/14 23.2

FERMENTATION TIME

26 days

TYPE/SIZE OF FERMENTATION VESSEL

50% Temperature controlled, stainless steel closed top tank

50% French Oak Barrels

TYPE OF FERMENTATION

Cool temperature fermentation, 50 degrees, approximately 1 brix a day

SECONDARY FERMENTATION DETAILS

MALOLACTIC FERMENTATION

75% Complete

LEES CONTACT

11 Months on lees

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

15% New French oak.

FINISHED WINE DETAILS

ALCOHOL

14.2%

PH

3.31

TITRATABLE ACIDITY

6.8 g/L

BOTTLING DATE

July 26th 2015, Unfined unfiltered

CASES PRODUCED

390 cases