



JOSEPH JEWELL

— 2015 —

PINOT NOIR

Elk Prairie Vineyard

Humboldt County

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Martini Clone-planted in 1991. Own rooted vines and dry farmed. Organically farmed.

TOTAL TONS ACQUIRED

1.2

VINEYARD ORIENTATION

North South rows. Spacing 1 meter between vines and 5 feet between rows.

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.3 tons per acre.

SOILTYPE

Fractured stone and shale

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

10/15/2015- 24.2 Brix

FERMENTATION TIME

15 days

PUNCH DOWNS PER DAY

3 per day

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

Native yeast - 100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

33% New French oak

Tonnellerie Remond Allier

BARREL AGING

11 months

FINISHED WINE DETAILS

ALCOHOL

14.2%

PH

3.59

TITRATABLE ACIDITY

5.8 g/L

BOTTLING

July 31th, 2016, Unfined unfiltered

BARRELS PRODUCED

3 Barrels

BOTTLE PRICE

\$42