



JOSEPH JEWELL

— 2015 —

PINOT NOIR

Ryan Vineyard

Humboldt County

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

80% 115, 10% 777 and 10% 667

TOTAL TONS ACQUIRED

5

VINEYARD ORIENTATION

North South Rows, 7 feet by 6 feet

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

1.5 tons per acre.

SOIL TYPE

Well drained soils. Colluvium derived from sandstone and/or earthflow deposits derived from schist.

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

09/18/14- 23.5 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

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

33% New French oak

Tonnellerie Remond Allier

BARREL AGING

10 months

FINISHED WINE DETAILS

ALCOHOL

13.5%

PH

3.54

TITRATABLE ACIDITY

6.2 g/L

BOTTLING

July 31th, 2016, Unfined unfiltered

CASES PRODUCED

100 cases

BOTTLE PRICE

\$39