



## JOSEPH JEWELL

— 2016 —

### PINOT NOIR

*Eel River Valley*

Humboldt County

The Humboldt County Pinot Noir is a harmonious blend of fruit from three vineyards (Elk Prairie, Alderpoint, and Ryan) and represents our vision of the quintessential Pinot Noir from the region. We call it our Eel River Valley bottling because it represents our three vineyards spread out within the Eel River Valley. The wine welcomes immediately with a light, ruby color and aromas of bright cherries, earthy tones and baking spices. On the palate, its enticing acidity forms the edges of flavor highlighted with dried cranberries and cherries jubilee before moving to a zesty, citrus finish that begs you to take another sip.

#### VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Ryan: 115, 777 and 667

Elk Prairie: Martini Clone, Pommard and 115

Alderpoint: Martini Clone

FARMING PRACTICES

Organically farmed

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.1 tons per acre.

SOIL TYPE

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

derived from schist. Shale fractured stone.

#### PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

09/5 - 10/1 23.5-24.4 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

25% New French oak

Francios Freres, Remond and Rouseau

BARREL AGING

16 months

#### FINISHED WINE DETAILS

ALCOHOL

13.8%

PH

3.58

TITRATABLE ACIDITY

5.9 g/L

BOTTLING

March 1st, 2018, Unfined unfiltered

BARRELS PRODUCED

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