



JOSEPH JEWELL

—2015—

Pinot Noir
Sonoma County
Russian River Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

25% Hallberg Vineyard: 777 & Pommard

50% Starscape Vineyard: 777, 828 & Martini

25% Bucher Vineyard: Swan & Pommard

TOTAL TONS ACQUIRED

10

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

8/8 - 8/22 23.5 - 25.9

FERMENTATION

Open top stainless steel tanks

PUNCH DOWNS PER DAY

Two

TYPE/SIZE OF FERMENTATION VESSEL

2-6 ton open top tanks

TYPE OF FERMENTATION

80 degree fermentation

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

20 % new French oak. Francois Freres, Remond and Rousseau

BARREL AGING

11 months in French Oak

FINISHED WINE DETAILS

ALCOHOL

13.5%

PH

3.56

TITRATABLE ACIDITY

5.8 g/l

BOTTLING DATE

July 27th 2016

CASES PRODUCED

675 cases