



# JOSEPH JEWELL

— 2017 —

## SKIN FERMENTED

*Ryan Vineyard*

Humboldt County

Introducing Joseph Jewells first Skin Fermented Pinot Gris! This orange wine has a bright citrus nose that is complimented by a palate bursting with blood orange, gravenstein apple, and a hint of wet stone - complimented by a velvety mouthfeel.

### VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Unknown Clone

TOTAL TONS ACQUIRED

0.9 tons

FARMING PRACTICES

Organically Farmed

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

1.8 tons per acre.

SOIL TYPE

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

### PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

09/17/2017

FERMENTATION TIME

15 days on skins

TYPE/SIZE OF FERMENTATION VESSEL

T-bin & Neutral French oak barrel

### FINISHED WINE DETAILS

ALCOHOL

12.5 %

PH

3.54

TITRATABLE ACIDITY

5.2 g/L

BOTTLING

August 22nd, 2018

CASES PRODUCED

42 cases