



JOSEPH JEWELL

— 2017 —

Zinfandel
Grist Vineyard
Dry Creek Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Hambrect / Mead Atlas Peak clones

TOTAL TONS ACQUIRED

3.85

VINEYARD ORIENTATION

Northwestern sloping hillside, at 1,000 ft elevation, North South rows

TRELLISING TYPE

Head-trained and spur-pruned

AVERAGE CROP LOAD PER ACRE

3.1

SOIL TYPE

Volcanic, red soils, Boomer loam, and Stonyford loam

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

8/31/2017 22.9 Brix

FERMENTATION TIME

25 days on skins

PUNCH DOWNS PER DAY

2 Per day

TYPE/SIZE OF FERMENTATION VESSEL

Stainless Steel Open Top Tank

TYPE OF FERMENTATION

Native

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

French Oak, 25% New

Francios Freres and Rousseau Barrels

BARREL AGING

18 Months

FINISHED WINE DETAILS

ALCOHOL

13.5%

PH

3.49

TITRATABLE ACIDITY

6.9g/l

FILTRATION

None

BOTTLING DATE

February 12th 2019

CASES PRODUCED

214