



JOSEPH JEWELL

—2017—

Pinot Noir
Sonoma County
Russian River Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

40% Hallberg Vineyard: 777 & Pommard

33% Bucher Vineyard: Swan & Pommard

20% 800 Vines: 777 & Pommard

6% Starscape Vineyard: 777

TOTAL TONS ACQUIRED

7.5

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

8/28 - 9/07 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

15% new French oak. Francois Freres, Remond and Rousseau

BARREL AGING

11 months in French Oak

FINISHED WINE DETAILS

ALCOHOL

13.5 %

PH

3.59

TITRATABLE ACIDITY

5.7 g/l

BOTTLING DATE

August 22nd 2018

CASES PRODUCED

380 cases