



JOSEPH JEWELL

— 2018 —

Zinfandel

Sonoma County

Dry Creek Valley

VINEYARDS

BLOCKS/CLONES USED IN BOTTLING

25% Grist Vineyard

60% Dutcher Crossing

15% Raymond Burr Vineyard

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

9/3 - 10/4 24.5-25.5 Brix

FERMENTATION TIME

17 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

14.5%

PH

3.59

TITRATABLE ACIDITY

6.1 g/l

FILTRATION

None

BOTTLING DATE

February 12th 2019

CASES PRODUCED

214