



# JOSEPH JEWELL

— 2019 —

Pinot Noir

*Hallberg Vineyard*

Russian River Valley

## VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Hallberg Vineyard Clones: 777 and Pommard 5

YEAR PLANTED

2003 & 2004

IRRIGATION

Dry Farmed

TOTAL TONS ACQUIRED

4.10 - 2.05 Tons Per Acre

VINEYARD ORIENTATION

North South Rows, 1 meter by 2 meters

TRELLISING TYPE

777 Clone: VSP, bi-lateral cordon

Pommard Clone: Cane Pruned

AVERAGE CROP LOAD PER ACRE

2.05 Tons per acre

SOIL TYPE

Goldridge Soil

## PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

9/2/2019 24.2-24.7 Brix

FERMENTATION

Native yeast 17 days

PUNCH DOWNS PER DAY

2

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

100% Destemmed

## BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

37.5% New French Oak. Tonnellerie Rousseau and Tonnellerie Remond

BARREL AGING

11 months

## FINISHED WINE DETAILS

ALCOHOL

14%

PH

3.60

TITRATABLE ACIDITY

5.8 g/l

FILTRATION

None

BOTTLING DATE

August 6th 2020

BARRELS PRODUCED

8 Barrels produced