



JOSEPH JEWELL

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JOSEPH JEWELL WINES

ABOUT

From unexplored vineyards in the hidden coastal corners of Humboldt County to renowned Russian River, Dry Creek Valley, and Petaluma Gap sites, we create wines that combine character and approachability, community, and drinkability.

KEY POINTS

- Highly acclaimed, 90+ point wines
- 100% sustainably farmed vineyard sources
- 100% native fermentations, minimal intervention winemaking with low sulfur additions

VARIETALS



VERMENTINO



SAUVIGNON BLANC



CHARDONNAY



PINOT NOIR



ZINFANDEL

FOR MORE INFORMATION VISIT [JOSEPHJEWELL.COM](https://www.josephjewell.com) & FOLLOW [@JOSEPHJEWELLWINES](https://www.instagram.com/josephjewellwines) ON INSTAGRAM



ADRIAN MANSPEAKER

OWNER & WINEMAKER

Adrian Manspeaker grew up in the fog-shrouded coast of northern California in Humboldt County, a patchwork of micro-climates that reflects the variety of challenges and rewards of winemaking. It's a down-to-earth place that's deeply embedded in every aspect of Adrian's being.

When he moved to Sonoma County, he uncovered an interest in the origin of wine and the evolution from vineyard to barrel to bottle. Once he was immersed in everything wine, what else could he do but keep going?

His winemaking and viticulture studies brought him to UC Davis's extension program while taking business management courses on the side. All the while living and breathing Pinot Noir. Putting theory into practice, Adrian joined C. Donatiello for the 2007 crush, then lent a hand at Peay Vineyards during the 2008 harvest.

Inspired by working hands-on during crush and firsthand with Pinot Noir, Adrian embarked on his own winemaking adventure by founding Joseph Jewell Wines. He simply began by making wine in a garage for himself, friends, and family.

We're proud and humbled that we get to create small-lot Pinot Noir from crown jewel Sonoma County sites in our own backyard, and we can't wait for you to discover the unexplored vineyards of our Humboldt County roots.



FARMING PRACTICES

A COMMITMENT TO SUSTAINABILITY

Adrian's primary goal is to find unique, sustainably farmed vineyards that create wines with character, ranging from valley-floor sites to various elevations.

We source exceptional fruit from independently owned vineyard properties in Sonoma and Humboldt counties, selecting sites with unique soil profiles and weather conditions. As part of our commitment to the future, we seek out growers who implement sustainable farming practices. Working closely with the property owners throughout the year allows us to monitor the grapes' progress and cultivate fruit that delivers the distinctive character of the site, resulting in the optimal expression of place captured vintage after vintage.

Over the years and with tons of consideration, Adrian has created and nurtured incredible relationships with growers in both Humboldt and Sonoma County. We are proud to include many undiscovered and well-known vineyard teams as friends and integral parts of the Joseph Jewell family and experience. We could not make these incredible wines without the collaboration, care, passion, and stewardship of friends like these, all along the way.

"I have been on a quest to put high-quality Humboldt County Pinot Noir on the map for over a decade. This is a bold pursuit. Even as a Humboldt native it has taken me many years to find these tucked away vineyards, form relationships with the small farmers, and understand the wild climate." - Adrian Manspeaker



WINEMAKING PRACTICES

AN EXPRESSION OF TERROIR

Winemaking techniques are minimal intervention to ensure each bottling is a dynamic expression of the vineyard, region, and vintage.

Picking decisions for Pinot Noir are primarily acid-driven, targeting a resulting wine with ~3.5 PH and lower alcohol levels between 13-14%. Hand harvesting at night, imploring 15-30% whole-cluster, cold soaking for 2-5 days before fermentation with indigenous yeast, pressing based completely on taste, and gentle punch downs all help achieve our goal to highlight the specific terroir for each vineyard source. Pinots are aged 11-16 months in French oak barrels with roughly 20% new oak depending on the particular lot. The quality and stability of the wines after a careful winemaking process allows us to bottle unfined and unfiltered, with very low sulfur additions.

Stylistically for Chardonnay, we most importantly want minerality. Our Chardonnays go through 100% malolactic fermentation, however, we do not inoculate for the diacetyl profile that is commonly expected in California Chardonnay, which is typically achieved by introducing a specific type of malolactic bacteria. By fermenting in a combination of French oak, concrete, and stainless steel, in addition to stirring on the lees once a week through ML, we achieve rich texture in the resulting wine with bright fruit and minerality.

“Joseph Jewell remains an unheralded boutique source for some of the most complex and authentic Pinot Noir...” - Garagiste





SONOMA COUNTY

WORLD-RENOWNED WINE REGION

There are 19 distinct Sonoma County sub-appellations, three from which we source fruit. Each has a unique climate and geography that directly correlates to the wine in your glass. From warm, sunny days to cooler, fog-covered valley floors, the variations in the geography and climate influence each region in many ways. Read more: [Sonoma County Vintners](#).

DRY CREEK VALLEY

Within a narrow and majestic 16-by-2-mile valley, Dry Creek Valley AVA is a premium winegrowing region known for world-class Zinfandel. With unique characteristics of many different soil types, elevations and exposures to sun, wind and water, this region experiences both coastal and inland influences.

PETALUMA GAP

Defined by wind and fog conditions and their effect on the vines, the Petaluma Gap AVA was designated in 2017. Just 25 miles north of San Francisco's Golden Gate Bridge, it's also the premier gateway to the Sonoma Coast and northern Marin County wine region.

RUSSIAN RIVER VALLEY

The Russian River Valley AVA climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. The fog often drops the temperature 35 to 40 degrees from its daytime high, and retreats to the ocean the following morning. The region is also defined by its myriad of soil types totaling more than all types found in France.

SOURCE: SONOMA COUNTY VINTNERS

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HUMBOLDT COUNTY

UNDISCOVERED YET UNPARALLELED

With only ~150 acres under vine in the vast 2.3 million acres of Humboldt County, few know about the wines being produced here. However, Humboldt is perfectly suited for grape growing, creating an array of Chardonnay and Pinot Noir styles from its abundance of microclimates akin to the cooler, wetter Pacific Northwest regions of Oregon.

Unlike many other California wine regions where vineyards share fence lines, it's more apt to say that these vineyards share ridge lines. Given it's mountainous terrain with high peaks sitting above wide rivers like the Eel, which have carved hillsides in Humboldt's small valleys, most vineyards are 30 – 45 minute drives from each other across steep ridges.

We have been producing wines from Humboldt for well over a decade, primarily out of the southern part of the county. Being such a small, young, wine region – and after much trial and error – we are now finding great success with Pinot Noir. In particular, the Martini Heritage Clone thrives here, providing rustic flavor profiles matched with a strong mineral backbone and later, slower ripening that maintains high acids.

The flavor development in grapes sourced from Humboldt are on par with wines made in the most prestigious Pinot Noir growing areas of the world for a fraction of the cost. As Master Sommelier, Ian Cauble, noted of our Alderpoint Pinot Noir from Humboldt, *"If this wine had a different appellation on its label, it would likely cost twice as much. And, based on this wine and several others I've tried, I'd say Humboldt County is a wine zone to watch"*.

VINEYARDS

All vineyards practice sustainable farming unless otherwise noted.

DRY CREEK VALLEY

Grist

Zinfandel

- Planted in 1974
- Hambrecht clone
- 1,000 ft. elevation on Bradford Mountain
- Boomer soil series
- Practicing organic

Raymond Burr

Vermentino

- Planted in 1981, grafted to Vermentino in 2017
- 550 ft. elevation
- Boomer loam soil

PETALUMA GAP

Panther Ridge

Pinot Noir

- Planted in 2017
- 115 and Calera clones
- 1,000 ft. elevation on Sonoma Mountain
- Goulding-toomes complex soil
- Certified organically farmed, practicing biodynamics

RUSSIAN RIVER VALLEY

Bucher

Pinot Noir

- Planted in 2006 & 2009
- 200 ft. elevation
- Swan Pommard 5 clones
- Josephine loam soil

Hallberg

Pinot Noir

- Planted in 2003 & 2004
- 200 ft. elevation
- 777 and Pommard 5 clones
- Goldridge soil series
- Dry farmed

Slusser

Chardonnay, Pinot Noir

- Planted between 1994-1996
- 180 ft. elevation
- Clone 4 (CH), Clone 115 (PN)
- Yolo loam soil

Starscape

Chardonnay, Pinot Noir

- Planted in 2000 & 2005
- 190 ft. elevation
- 777 and Pommard clones
- Laniger loam soil

HUMBOLDT COUNTY

Alderpoint

Pinot Noir

- Planted in 1992
- 400 ft. elevation
- Martini clone
- Parkland, alluvium sedimentary rock

Elk Prairie

Pinot Noir

- Planted between 1997-2002
- 1,200 ft. elevation
- Pommard, 115, 777, Martini
- Windynip, colluvium sandstone soils

Fruitland Ridge

Pinot Noir

- Planted in 2000
- 1,200 ft. elevation
- Pommard, 777, Martini clones
- Briceland, colluvium mudstone soils

Phelps

Chardonnay, Pinot Noir

- Planted in 1993 & 2010
- 1,700 ft. elevation
- Clone 4, Martini, 777, 115, 667
- Briceland, colluvium soils

Ryan

Pinot Noir

- Planted in 2008
- 400 ft. elevation
- 115, 777, 667 clones
- Parkland, alluvial soils



"...based on this [Alderpoint Pinot Noir] and several others I've tried, I'd say Humboldt County is a wine zone to watch."

*- Ian Cauble
Master Sommelier*



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- ① Crist Vineyard, Dry Creek Valley,
Zinfandel - Boomer Soil Series
- ② Raymond Burr Vineyard, Dry Creek Valley,
Zinfandel and Vermentino - Boomer Soil Series
- ③ Panther Ridge Vineyards, Petaluma Gap,
Pinot Noir - Goulding-Toomes Soil Complex
- ④ Shiloh Hill, Russian River Valley,
Chardonnay - Positas Gravelly Loam Soil

- ⑤ Slusser Vineyards, Russian River Valley,
Rosé of Pinot Noir - Yolo Loam Soil
- ⑥ Hallberg Vineyard, Russian River Valley,
Pinot Noir - Gold Ridge Soil Series
- ⑦ Bucher Vineyard, Russian River Valley
Pinot Noir - Josephine Loam Soil
- ⑧ Starscape Vineyard, Russian River Valley,
Pinot Noir - Laniger Loam Soil



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- ① Phelps Vineyard, Humboldt County,
Chardonnay and Pinot Noir - Briceland Soil
Complex, Colluvium Soil
- ② Ryan Vineyard, Humboldt County,
Pinot Noir and Pinot Gris - Parkland Soil,
Alluvial Soil Fans
- ③ Elk Prairie, Humboldt County
Pinot Noir - Windynip Soil, Colluvium
Sandstone Soil

- ④ Fruitland Ridge Vineyard, Humboldt County,
Pinot Noir - Briceland Soil Complex, Colluvium
Mudstone Soil
- ⑤ Alderpoint Vineyard, Humboldt County,
Pinot Noir - Parkland Soil, Alluvium
Sedimentary Rock