



JOSEPH JEWELL

— 2020 —

BRUT ROSÉ

of Pinot Noir

HUMBOLDT COUNTY

The aromas of our first-ever Brut Rosé jump out of the glass with a delicious bouquet of tangy, zesty blood orange and the juicy allure of strawberries. The energetic presence of blood orange takes the lead on the palate, joined by a citrusy orchestra that keeps the taste buds on their toes. Bright acidity invigorates the senses, creating a sensation that's as fresh and invigorating as a morning breeze.

The sheer vivacity of this wine is reflected in its lively, lingering finish that leaves a joyous impression. With 1 g/L of sugar playing a role, we affectionately dub it a Brut Rosé, although it could easily be seen as a Natural Brut. And for those curious about the levels of sugar in sparkling wines, here's the key: it's not just about the fizz, but a journey through sweetness levels that elevate your sipping experience. Get ready to indulge in the delightful sophistication of this captivating wine!



WINEMAKING NOTES

Making a sparkling wine of this nature—refined, nuanced, and elevated from the pack—is a challenge due to the type of equipment and labor required. So when a fellow winemaker and friend in Humboldt County offered the use of his services to help me bring this wine to life, it was a dream come true.

100% Pinot Noir from Humboldt County, the base wine was fermented in a stainless steel tank with 24 months in tirage. The dosage was 1/liter gram of sugar and a touch of Pinot Noir to give it a beautiful blush of color.

VINEYARDS

Ryan Vineyard, Humboldt County

FINISHED WINE DETAILS

ALCOHOL

12%

BOTTLING DATE

February 10, 2021

DISGORGEMENT DATE

April 15, 2023

CASES PRODUCED

70 Cases

BOTTLE PRICE

\$55