



JOSEPH JEWELL

— 2020 —

PINOT NOIR

Eel River Valley

TASTING NOTES

This medium ruby pinot is a joyful color. Immediate aromas of fresh red fruits like cherry, plum, bramble, cranberry and raspberry leans into darker fruits of black cherry and ripe plum and give way to muted tones of forest bark and dried autumn leaves.

WINEMAKER NOTES

The 2020 Eel River Valley Pinot Noir represents our vision of the quintessential expression of Pinot Noir from Humboldt County. As the mighty Eel River winds throughout Humboldt, it experiences the nuances of micro climates from the mountains to the coast. Pockets of warmth, steep ridges, rocky slopes, cool valleys, and coastal fog provide unique vineyard areas to produce an array of Pinot Noir styles. Our Eel River Valley is the amalgamation of those styles. The 2020 is a luxurious blend of five vineyards, Ryan, Miller Creek and Phelps.

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

60% Ryan Vineyard: 115
30% Phelps Vineyard: Martini Clone
10% Miller Creek Vineyard: 115

FARMING PRACTICES

Organically farmed

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

3.2 tons per acre.

SOIL TYPE

Well drained soils. Colluvium derived from sandstone and/or earthflow deposits derived from schist. Shale fractured stone.

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

09/19- 10/08-24.4 25.4Brix

FERMENTATION TIME

10-15 days

PUNCH DOWNS PER DAY

2 per day

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

19% New French oak

Francios Freres, Remond and Rouseau

BARREL AGING

11 months

FINISHED WINE DETAILS

ALCOHOL

13.6%

PH

3.62

TITRATABLE ACIDITY

5.9 g/L

BOTTLING

August 8th 2021, Unfined unfiltered

BARRELS PRODUCED

19