



# JOSEPH JEWELL

— 2020 —

Pinot Noir

*Panther Ridge Vineyard*

Petaluma Gap

## TASTING NOTES

This deep ruby colored pinot noir offers crushed rock minerality on the first nose. Complex notes of forest floor, tobacco and leather leap to the forefront and harmonize with darker fruits of ripe cherry, ripe raspberry and allspice. A bold, elegant, voluptuous mouth-feel perfectly balances fruit, minerality and earthiness. Highly structured and spicy tannins contribute to this wine's incredible age potential for the patient drinker.

## WINEMAKER NOTES

Located on the western slope of Sonoma Mountain at 1,000 feet elevation with views of the Pacific Ocean, Panther Ridge is a very exciting vineyard and we're very fortunate to be working with this fruit. Suzanne Farver is focused on Sustainability in all facets of life and her vineyard is Certified Organically farmed with an emphasis on practicing biodynamics. Suzanne said that planting this vineyard was not easy, the amount of boulders that they had to remove before planting created a football field size pile in the middle of the vineyard. Driving the posts into the ground to create the fencing and the trellises was daunting and they did an amazing job because everything is straight. This is our first release from this vineyard and it is a taste of what is to come.

## VINEYARD DETAILS

CLONES USED IN BOTTLING

70% Clone 115  
30% Clone Calera

YEAR PLANTED

2017

TOTAL TONS ACQUIRED

4.6

Certified Organically Farmed  
Practicing Bio Dynamics

AVERAGE CROP LOAD PER ACRE

1.75

SOIL TYPE

Goulding-Toomes complex - Very Shallow  
Lithic Bedrock

## PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

8/21-8/25/2020 23.5-24.5 Brix

FERMENTATION TIME

15 days

PUNCH DOWNS PER DAY

2 Per day

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

15% Wholecluster

## BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

25% New French oak

Damy T LL++

Remond MTL

Francois Freres 3Y TG MT

BARREL AGING

18 months

## FINISHED WINE DETAILS

ALCOHOL

14.1%

PH

3.50

TITRATABLE ACIDITY

6.14 g/l

FILTRATION

None

BOTTLING DATE

March 1st 2022

BARRELS PRODUCED

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