



2021 HALLBERG PINOT NOIR

RUSSIAN RIVER VALLEY

The Hallberg Vineyard is defined by dry farming and mature vines that lend great balance, concentration, and an impressive depth of flavors.

JOSEPH JEWELL

VINEYARD

We first became familiar with the Hallberg Vineyard through our work at Gary Farrell. When the opportunity presented itself for us to source grapes from this highly enviable site in 2010, we jumped at the chance to interpret this gorgeous terroir through the lens of Joseph Jewell Wines. With Goldridge soil and a consistent, gentle slope with prime exposure on the cusp of Green Valley, Hallberg is farmed impeccably by Kirk Lokka. Of special note, the vineyard is dry farmed, meaning that Lokka foregoes irrigation in favor of encouraging the vines to drive their roots deep into the earth in search of precious nourishment, which enhances the vigor of the plants and translates to bolder, more complex fruit.

WINEMAKING

The grapes are 100% destemmed and undergo temperature-controlled, native fermentation for 14 days in stainless steel open-top tanks, receiving two punch downs per day. Barrel aging consists of 28% new Tonnellerie Rousseau French oak for 11 months.

TASTING NOTES

The wine presents itself on the nose with dark cherries, redwood needles, and a hint of earthy mushrooms. Flavors of cherries, cranberries, and blueberries blend on the palate with a smooth and rounded finish that lingers pleasantly.

TECHNICAL DETAILS

APPELLATION	Russian River Valley
SUB APPELLATION	Green Valley
CLONES	777 and Pommard 5
SOIL TYPES	Gold Ridge
FARMING	Sustainable, Dry Farmed
YEARS PLANTED	2003 & 2004
HARVEST DATE	September 9, 2021
BRIX	24.5 - 25
WHOLE-CLUSTER	100% Destemmed
BARREL PROGRAM	11 Months 18% New Rousseau
BOTTLING	Unfined, Unfiltered
ALCOHOL	13.9%
PRODUCTION	6 Barrels, 150 Cases