



# JOSEPH JEWELL

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Pétillant Naturel

Sparkling

Vermentino

*Raymond Burr Vineyard*

Dry Creek Valley

## VINEYARD DETAILS

### YEAR PLANTED

1981- Grafted to Vermentino in 2017

### TOTAL TONS ACQUIRED

4.5 Tons

### VINEYARD ORIENTATION

Terraced in to the hillside. East west row orientation.

### TRELLISING TYPE

VSP - Cane Pruned

### AVERAGE CROP LOAD PER ACRE

3.4 tons per acre.

### SOIL TYPE

Boomer Loam

## PRIMARY FERMENTATION DETAILS

### HARVEST DATE/BRUX

9/4/2021 21.5 Brix

### FERMENTATION TIME

30 days

### FERMENTATION TEMP

Cold Fermentation 45 degrees

## WINEMAKING

This wine is fermented in stainless steel tanks until the fermentation reaches 19 g/l Glucose Fructose. The wine completes fermentation in bottle, then is aged on lees for 4 months. At that point we disgorge the sediment and cap it back up.

## FINISHED WINE DETAILS

### ALCOHOL

12%

### pH

3.32

### TITRATABLE ACIDITY

6.35 g/l

### BOTTLING DATE

October 15th 2021

### CASES PRODUCED

60 cases