



JOSEPH JEWELL

— 2017 —

PINOT NOIR

Ryan Vineyard

Humboldt County

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

50% 115, 25% 777 and 25% 667

TOTAL TONS ACQUIRED

2.44

VINEYARD ORIENTATION

North South Rows, 7 feet by 6 feet

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

1.75 tons per acre.

SOIL TYPE

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

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

09/24/17- 24.0 Brix

FERMENTATION TIME

13 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

33% New French oak

Tonnellerie Remond Allier

BARREL AGING

10 months

FINISHED WINE DETAILS

ALCOHOL

13.8%

PH

3.58

TITRATABLE ACIDITY

6.2 g/L

BOTTLING

August 21st 2017, Unfined unfiltered

CASES PRODUCED

75 cases

BOTTLE PRICE

\$39