



JOSEPH JEWELL

— 2018 —

PINOT NOIR

*Eel River Valley*

**VINEYARD DETAILS**

BLOCKS/CLONES USED IN BOTTLING

46% Ryan: 115, 777 and 667

8% Elk Prairie: Martini Clone, Pommard and 115

14% Alderpoint: Martini Clone

4% Fruitland Ridge: Martini Clone

30% Miller Creek: Clone 216 and UCD 18

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

09/18- 10/21 23.5-24.4 Brix

FERMENTATION TIME

10-15 days

PUNCH DOWNS PER DAY

3 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

6.1 g/L

BOTTLING

August 29th 2019, Unfined unfiltered

BARRELS PRODUCED

29