



JOSEPH JEWELL

— 2 0 1 4 —

PINOT NOIR

*Emerald*

Humboldt County

Each year we select our 3 favorite barrels of Pinot Noir from Humboldt County. The wine gets extended barrel aging for a total of 18 months in French oak. The bright ruby color beckons from the glass, where you are met with aromas of dried cranberries, bing cherries and violets laced with hints of vanilla and cinnamon spice. On the palate, this wine is elegant, if not understated in its purity of red fruits, fresh forest air and pine needles. The lingering finish is soft, pretty and lasting.

#### VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Ryan Vineyard - 115, 667 and 777

Alderpoint Vineyard - Martini Clone

Elk Prairie Vineyard - Martini Clone

#### PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

09/6-9/22/14 23.1- 24.8

FERMENTATION TIME

7-14 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

33% New French oak

Francois Freres and Rousseau

BARREL AGING

18 months

#### FINISHED WINE DETAILS

ALCOHOL

13.5%

PH

3.60

TITRATABLE ACIDITY

5.9 g/L

FILTRATION

Bottled unfined unfiltered

BOTTLING DATE

March 31st 2016

CASES PRODUCED

3 Barrels