



JOSEPH JEWELL

— 2015 —

Zinfandel

Grist Vineyard

Dry Creek Valley

The rich, volcanic soils provide the base for the incredible concentration of flavor that the grapes from the Grist Vineyard showcase in the glass. We find this wine to be where power and elegance meet--a special offering of delicious bramble fruits, spicy aromas, and a full mouthfeel that is sure to please.

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Hambrect/ Mead Atlas Peak clones

TOTAL TONS ACQUIRED

3.00

VINEYARD ORIENTATION

Northwestern sloping hillside, at 1000 feet elevation, NS rows

TRELLISING TYPE

Head-trained and spur-pruned

AVERAGE CROP LOAD PER ACRE

2.4 tons per acre

SOIL TYPE

Volcanic, red soils, Boomer loam and Stonyford loam

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

9/9/15 25.6 Brix

FERMENTATION

Native Fermentation, 17 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

25% New French oak

Francois Freres and Rousseau Forte MT

BARREL AGING

17 months

FINISHED WINE DETAILS

ALCOHOL

14.5%

PH

3.57

TITRATABLE ACIDITY

6.5g/L

BOTTLING DATE

March 31st 2017

BARRELS PRODUCED

8 barrels