



# JOSEPH JEWELL

—2015—

## PINOT NOIR

*Emerald*

Humboldt County

Each year we select our 4 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

50% - Ryan Vineyard - 115, 667 and 777

50% - Elk Prairie Vineyard - Martini Clone

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATE/BRIX

08/31 - 9/20 23.2- 23.8

#### 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

25% New French oak

Francois Freres and Rousseau

#### BARREL AGING

18 months

### FINISHED WINE DETAILS

#### ALCOHOL

13.2%

#### PH

3.55

#### TITRATABLE ACIDITY

5.9 g/L

#### FILTRATION

Bottled unfined unfiltered

#### BOTTLING DATE

March 31st 2017

#### CASES PRODUCED

4 Barrels