



JOSEPH JEWELL

— 2015 —

PINOT NOIR

*Hallberg Vineyard*

Russian River Valley

#### VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Hallberg Vineyard Clones: 777 and Pommard 5

IRRIGATION

Dry Farmed

TOTAL TONS ACQUIRED

4.1

VINEYARD ORIENTATION

North South Rows, 1 meter by 2 meters

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.05 tons per acre

SOIL TYPE

Goldridge soil

#### PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

08/24/15 23.8 Brix

FERMENTATION TIME

9 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

Tonnellerie Remond

BARREL AGING

11 months

#### FINISHED WINE DETAILS

ALCOHOL

13.8%

PH

3.56

TITRATABLE ACIDITY

5.6 g/L

BOTTLING

August 8th 2016, Unfined unfiltered

BARRELS PRODUCED

7 Barrels