



JOSEPH JEWELL

— 2015 —

PINOT NOIR

Rubies

Russian River Valley

Our annual wine club-exclusive offering of the Rubies Russian River Valley Pinot Noir represents our finest barrels of each harvest, and we may have outdone ourselves here with this year's edition. It is a classic chronicle of the expression Pinot Noir can have from premium sites in preeminent vintages.

Aging Recommendations

Drink now - 2026

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

25% Hallberg Vineyard: Clones 777 and Pommard 5

25% Floodgate Vineyard: Clones 777, 667, 115 and Pommard 4

25% Bucher Vineyard: Clones Swan & Pommard

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

08/08 - 8/20 24.2- 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

13.4 %

PH

3.62

TITRATABLE ACIDITY

5.8 g/L

FILTRATION

Bottled unfinned unfiltered

BOTTLING DATE

March 31st 2017

CASES PRODUCED

3 Barrels