



JOSEPH JEWELL

— 2016 —

Zinfandel
Grist Vineyard
Dry Creek Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING
Hambrect / Mead Atlas Peak clones

TOTAL TONS ACQUIRED
3.11

VINEYARD ORIENTATION
Northwestern sloping hillside, at 1,000 ft elevation, North South rows

TRELLISING TYPE
Head-trained and spur-pruned

AVERAGE CROP LOAD PER ACRE
2.8

SOIL TYPE
Volcanic, red soils, Boomer loam, and Stonyford loam

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX
9/14/2016 25.4 Brix

FERMENTATION TIME
15 days on skins

PUNCH DOWNS PER DAY
two

TYPE/SIZE OF FERMENTATION VESSEL
Stainless Steel Open Top Tank

TYPE OF FERMENTATION
Native

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK
French Oak, 25% New

Francios Freres and Rousseau Barrels

BARREL AGING
18 Months

FINISHED WINE DETAILS

ALCOHOL
14.5%

PH
3.54

TITRATABLE ACIDITY
6.4g/l

FILTRATION
None

BOTTLING DATE
March 29th 2018

CASES PRODUCED
200