

# JOSEPH JEWELL

-2017 -PINOT NOIR Eel River Valley

#### **VINEYARD DETAILS**

BLOCKS/CLONES USED IN BOTTLING

Ryan: 115, 777 and 667

Elk Prairie: Martini Clone, Pommard and 115

Alderpoint: Martini Clone

FARMING PRACTICES

Organically farmed

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.1 tons per acre.

SOIL TYPE

Well drained soils. Colluvium derived from sandstone and/or earthflow deposits

derived from schist. Shale fractured stone.

### PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

09/18-10/21 23.5-24.4 Brix

FERMENTATION TIME

10-15 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

Francios Freres, Remond and Rouseau

BARREL AGING

11 months

## FINISHED WINE DETAILS

ALCOHOL

13.2%

PH

3.62

TITRATABLE ACIDITY

 $6.1 \,\mathrm{g/L}$ 

BOTTLING

August 8th 2018, Unfined unfiltered

BARRELS PRODUCED

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