



JOSEPH JEWELL

—2016—

Pinot Noir

Hallberg Vineyard

Russian River Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Hallberg Vineyard Clones: 777 and Pommard 5

YEAR PLANTED

2003 & 2004

IRRIGATION

Dry Farmed

TOTAL TONS ACQUIRED

4.89

VINEYARD ORIENTATION

North South Rows, 1 meter by 2 meters

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.9 Tond per acre

SOIL TYPE

Goldridge Soil

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRX

9/12/2016

FERMENTATION TIME

12 days

PUNCH DOWNS PER DAY

2

TYPE/SIZE OF FERMENTATION VESSEL

Temperature controlled, stainless steel open top tanks

TYPE OF FERMENTATION

destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

33% New French oak. Rousseau barrels and Tonnellerie Remond

BARREL AGING

11 months

FINISHED WINE DETAILS

ALCOHOL

14.2%

PH

3.58

TITRATABLE ACIDITY

6.1 g/l

FILTRATION

None

BOTTLING DATE

July 28th 2017

BARRELS PRODUCED

7 Barrels produced