



JOSEPH JEWELL

—2016—

Pinot Noir
Sonoma County
Russian River Valley

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

28% Hallberg Vineyard: 777 & Pommard

33% Starscape Vineyard: 777, 828 & Martini

20% Bucher Vineyard: Swan & Pommard

15% 800 Vines: 777 & Pommard

4% Horse Shoe Bend: 115 & 114

TOTAL TONS ACQUIRED

11.07

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

8/15 - 9/15 23.5 - 25.9

FERMENTATION

Open top stainless steel tanks

PUNCH DOWNS PER DAY

Two

TYPE/SIZE OF FERMENTATION VESSEL

2-6 ton open top tanks

TYPE OF FERMENTATION

80 degree fermentation

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

20 % new french oak. Francois Freres, Remond and Rousseau

BARREL AGING

11 months in French Oak

FINISHED WINE DETAILS

ALCOHOL

14.2 %

PH

3.62

TITRATABLE ACIDITY

5.7 g/l

BOTTLING DATE

July 21st 2017

CASES PRODUCED

540 cases