



# JOSEPH JEWELL

— 2017 —

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

5.19

VINEYARD ORIENTATION

North South Rows, 1 meter by 2 meters

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

2.54 Tons per acre

SOIL TYPE

Goldridge Soil

## PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

9/2/2017

FERMENTATION TIME

17 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

37.5% New French oak. Rousseau barrels and Tonnellerie

Remond

BARREL AGING

11 months

## FINISHED WINE DETAILS

ALCOHOL

13.5%

PH

3.52

TITRATABLE ACIDITY

6.3 g/l

FILTRATION

None

BOTTLING DATE

August 22nd 2018

BARRELS PRODUCED

7 Barrels produced