



JOSEPH JEWELL

— 2018 —

PINOT NOIR

*Alderpoint Vineyard*

HUMBOLDT COUNTY

#### VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

Martini Clone-planted in 1991

TOTAL TONS ACQUIRED

2.5

VINEYARD ORIENTATION

East West rows, 6 feet between vines and 8 feet between rows

TRELLISING TYPE

VSP, bi-lateral cordon

AVERAGE CROP LOAD PER ACRE

1.84 tons per acre

SOIL TYPE

Volcanic soil

#### PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRUX

9/9/2018 - 24.3 Brix

FERMENTATION TIME

17 days

PUNCH DOWNS PER DAY

2 per day

TYPE/SIZE OF FERMENTATION VESSEL

Sbin

TYPE OF FERMENTATION

100% destemmed

#### BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

33% New French oak

Tonnellerie Remond Allier

BARREL AGING

11 months

#### FINISHED WINE DETAILS

ALCOHOL

13.9%

PH

3.52

TITRATABLE ACIDITY

6.4 g/l

BOTTLING

August 21st 2019, Unfined unfiltered

BARRELS PRODUCED

4 Barrels

BOTTLE PRICE

\$39