



JOSEPH JEWELL

— 2 0 1 4 —

PINOT NOIR

Rubies

Russian River Valley

Our annual wine club-exclusive offering of the Rubies Russian River Valley Pinot Noir represents our finest barrels of each harvest, and we may have outdone ourselves here with this year's edition. It is a classic chronicle of the expression Pinot Noir can have from premium sites in preeminent vintages.

Aging Recommendations

Drink now - 2026

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

25% Hallberg Vineyard: Clones 777 and Pommard 5

25% Floodgate Vineyard: Clones 777, 667, 115 and Pommard 4

25% Bucher Vineyard: Clones Swan & Pommard

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

09/6-9/9/14 23.1- 24.8

FERMENTATION TIME

7-14 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

Francois Freres and Rousseau

BARREL AGING

18 months

FINISHED WINE DETAILS

ALCOHOL

14.1%

PH

3.54

TITRATABLE ACIDITY

6.1 g/L

FILTRATION

Bottled unfiltered

BOTTLING DATE

March 31st 2016

CASES PRODUCED

3 Barrels