



JOSEPH JEWELL

—2015—

PINOT NOIR

Emerald

Humboldt County

The Emerald is our tip of the cap to our winemaker Adrian's beloved Humboldt County, as we choose our three finest barrels of pinot noir from up north and again extend the aging in French Oak barrels to a generous 18 months before bottling without fining or filtration. The 2015 is our second installment of the Emerald and will surely not disappoint those fond of our Humboldt County wines. With grapes assembled from our Elk Prairie and Ryan Vineyard sites, the Emerald is our perfect snapshot of pinot noir in all of its Humboldt County splendor.

VINEYARD DETAILS

BLOCKS/CLONES USED IN BOTTLING

50% - Ryan Vineyard - 115, 667 and 777

50% - Elk Prairie Vineyard - Martini Clone

PRIMARY FERMENTATION DETAILS

HARVEST DATE/BRIX

08/31 - 9/20 23.2- 23.8

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

25% New French oak

Francois Freres and Rousseau

BARREL AGING

18 months

FINISHED WINE DETAILS

ALCOHOL

13.2%

PH

3.55

TITRATABLE ACIDITY

5.9 g/L

FILTRATION

Bottled unfinned unfiltered

BOTTLING DATE

March 31st 2017

CASES PRODUCED

4 Barrels